

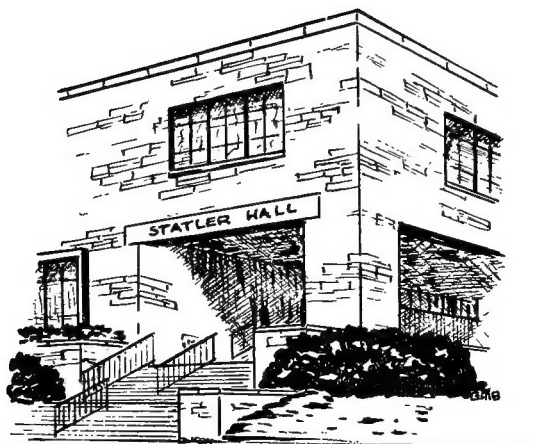
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THE GIFT OF
ANN WEEKS STICKNEY

“DAILY BREAD”

THIRD EDITION

Revised and Enlarged Second Time

Compiled from

Tested Recipes

of the

Ladies of Fergus County, Montana

by

**THE “HOME WORKERS”
SOCIETY OF THE FIRST
PRESBYTERIAN CHURCH
LEWISTOWN, MONTANA**

Committee

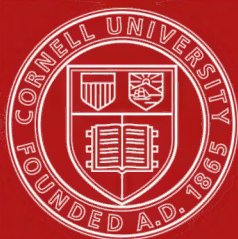
MRS. GEO. J. WIEDEMAN

MRS. J. E. LANE

MISS CLARA MAIN

1907

CONTAINS 800 RECIPES



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INDEX

ERRORS

Please correct these errors in your book at once:

Page 57—Receipt for Casserole of Rice and Meat should read: "Half salt spoon of pepper, one also of celery salt, one teaspoon nely chopped onion, one also of parsley," etc.

Page 57—Mutton Chops Broiled should read: "And served with pepper, salt," etc.

Page 63—Beeksteak and Kidney Pie next to last line, word parsley should read "pastry."

Page 63—Tenderloins, second line, should read: "Tablespoon of butter," instead of teaspoon.

Page 114—Nut Loaf Receipt, serve with cream or tomatoe sauce, should read: "Serve with cream sauce or tomato sauce."

Page 130—Mince Meat Receipt, lemon extract or nutmeg, should read: "Lemon extract and nutmeg."

Top of page 6 of Index should read: "Cake, continued," instead of Bread Rolls, continued.

NAMES OMITTED FROM INDEX

Page 21—GRAHAM BREAD.

Page 187-188—DRIED APPLE FRUIT CAKE.

Page 206—BOILED ICING.

Page 231—CUCUMBER PICKLES IN OIL.

Page 136—APPLE FLOAT,

Page 140—STEAMED PUDDING.

Page 170-171—MAPLE ICE CREAM.

Page 174—FROZEN PUDDING.

Page 215—COCOANUT CARMELS.

Page 561—BARLEY WATER.

Page 263—SCRAPED BEEF.

Page 107—SALAD IN ORANGE BASKETS,

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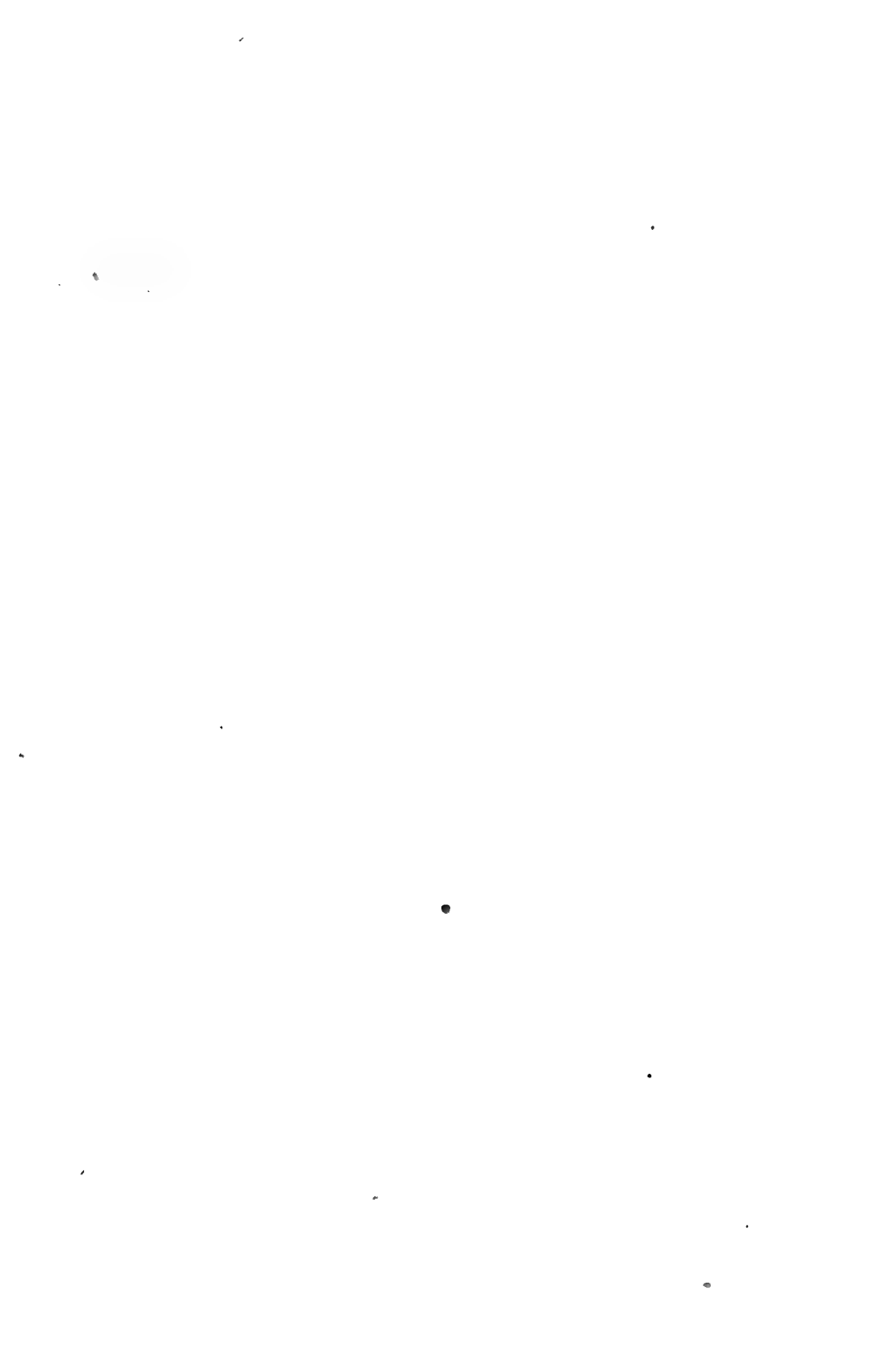
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THE WAIL OF AN OLD-TIMER.

We used to have old-fashioned things like hominy and greens.
We used to have just common soup made out of pork and beans.
But now it's bouillon, consomme, and things made from a book,
And Pot au Feu and Julienne, since my daughter's learned to cook.
We used to have a piece of beef—just ordinary meat,
And pickled pig's feet, spare ribs, too, and other things to eat;
While now it's fillet and ragout, and leg of mutton braised.
And macaroni au gratin, and sheep's head Hollandaised.
The good old things have passed away, in silent sad retreat;
We've lots of high-falutin' things, but nothing much to eat,
And while I never say a word, and always pleasant look,
You bet I've had dyspepsia since my daughter's learned to cook.

WEIGHTS AND MEASURES

One pint water or milk,	= 1 pound.
Two cups sugar (granulated),	= 1 pound or 1 pint.
Two cups butter, packed,	= 1 pound.
One pint chopped meat, packed,	= 1 pound.
Ten eggs,	= 1 pound.
Two and one-half cups powdered sugar,	= 1 pound.
One quart, or four cups, of flour,	= 1 pound.
Two gills liquid,	= 1 cup or $\frac{1}{2}$ pint.
One heaping tablespoon butter,	= $\frac{1}{4}$ cup or 2 oz.
Four tablespoonfuls liquid,	= 1 wineglass.
Two cups of flour,	= 1 pint.
Two tablespoons liquid,	= 1 ounce.
Four even teaspoonfuls liquid,	= 1 even tablespoonful
Three even teaspoonfuls dry material,	= 1 even tablespoonful
Sixteen tablespoonfuls liquid,	= 1 cupful.
Twelve tablespoonfuls dry material,	= 1 cupful.
Two cupfuls,	= 1 pint.
Four cupfuls,	= 1 quart.
Four cupfuls flour,	= 1 quart or 1 pound.

Skim milk is heavier than whole milk, and cream is lighter than either, while pure milk is 3 per cent. heavier than water.

The following table of proportions is also valuable. Use

One teaspoonful soda to 1 cupful molasses.

One teaspoonful soda to 1 pint sour milk.

Three teaspoonfuls baking powder to 1 quart flour.

One-half cupful of yeast or one-fourth cake compressed yeast to 1 pint liquid.

One teaspoonful extract to 1 loaf plain cake.

One teaspoonful salt to 2 quarts flour.

One teaspoonful salt to 1 quart soup.

One scant cupful of liquid to 3 full cupfuls of flour for bread.

One scant cupful of liquid to 2 full cupfuls of flour for muffins.

One scant cupful of liquid to 1 full cupful of flour for batters.

One quart of water to each pound of meat and bone for soup stock.

"Butter the size of an egg" is a very indefinite mode of measurement, and a more satisfactory way of expressing the same amount is to say "a heaping tablespoonful," or one-quarter of a cupful.

A tablespoonful of melted butter means a tablespoonful of butter after melting, while a tablespoonful of butter melted, means a tablespoonful measured before melting.

Sugar, salt, flour, soda, spices and mustard especially, should always be sifted or stirred up lightly before measuring, as when packed they are compressed to much less than their rightful bulk for measuring.

An even or scant teaspoonful means a spoon filled lightly and leveled with a knife to the surface of the spoon, while a heaping spoonful means all the spoon will hold of any sifted material. In using solids, especially butter or lard, a knife should be employed to deftly even off the superfluous amount.

An "even" cupful of anything means a cup full to the brim, so full that only the steadiest hand can carry it without spilling. A "brimming" cupful, as its name indicates, is a cup running over. A scant cupful lacks a quarter or half inch of reaching the top of the measure, while a solid cupful is something packed as firmly as is possible.

BREAD, ROLLS, ETC.

"Here is bread which strengthens man's heart and is therefore called the staff of life."—*Mathew Henry.*

YEAST.

Boil 2 large potatoes with plenty of water; when done drain off water and mash fine and add 1 tablespoonful of sugar, 1 of flour, $\frac{1}{2}$ of salt. Stir in potato water and have 1 and one-half cakes of Yeast Foam soaking in tepid water, and when soft strain into potato mixture and set in a warm place to get light. I make the yeast at noon the day before baking. After it gets light, keep in a cool place.—*Mrs. H. J. Kelly.*

BREAD.

Four sieves of flour, 1 handful of salt and 2 tablespoonfuls of sugar, 1 teaspoonful of lard. Add yeast, mix with one quart of warm water. Knead about one hour and do not add flour after the first kneading. Let rise twice and mould. Be sure and butter over the top to prevent drying. Butter also gives it a nice brown when baking.—*Mrs. H. J. Kelly.*

HOME MADE YEAST.

Boil a handful of hops in 2 quarts of water and strain. Grate 6 large potatoes, add 1 large spoon of salt, 1 of flour, 2 large spoons sugar. Mix and let come to a boil. When about cool stir in 1 teacup of yeast and set in warm place to rise well. One cup should be kept each time to start fresh.—*Mrs. D. E. Hemphill.*

CREAM BREAD.

Take a pint of milk and a pint of water, place on stove and let come to a boil, then have ready 2 heaping table-

spoons of lard, 3 tablespoons of sugar and 1 rounding tablespoon of salt. Pour over all the boiling milk and let stand until cool, then add one dissolved yeast cake and flour enough to make a stiff batter, beat well until smooth. Fix at noon, let rise until night, then add flour and knead well. In the morning knead and form into loaves. This quantity will make four loaves.—*Mrs. M. H. Allen.*

BREAD.

Four boiled potatoes mashed very fine. Pour over them 1½ pints boiling water. Add large teaspoon salt, 1 tablespoon sugar, 2 tablespoons butter. When cool add one-half Magic yeast cake soaked in one-half cup warm water and flour to make batter. Beat well. Fix at noon. Let stand over night. Add flour in the morning and knead well. Let rise, knead again and form into loaves. Let rise to double the size of the dough. In winter it is a good plan to warm the flour.

OATMEAL BREAD.

Three cups oatmeal, 3 cups water, ½ cup molasses, 1 cup yeast, and salt. Mix stiff, let rise, then put into pans, let rise again and bake.—*Miss Harkins, Bozeman College.*

PARKER HOUSE ROLLS.

One quart milk or water, one-half cup of lard or butter, 2 tablespoons sugar, 1 teaspoon salt, 1 cake yeast. Scald butter and milk; when partly cool add sugar, salt, yeast and enough flour to make a sponge. Let rise over night, then make into stiff dough. Knead down two or three times, roll out and cut with biscuit cutter. Butter each roll and fold together. Put in pan, let rise very light and bake in hot oven. I have best luck when I set my yeast to rise at noon.—*Mrs. W. E. Cort.*

TEA ROLLS.

Early in the morning scald 1 pint of milk, and add a piece of butter size of an egg, one-quarter cup of sugar, pinch of

salt; when cool add one-half cup of yeast and flour to make a stiff batter. Let rise until very light; add 1 beaten egg, and flour to knead. Rise until light, knead again and rise. When light lift carefully on the board and make into small biscuit; spread on a little soft butter. Place in tins so they will not touch and let rise until very light; brush the tops with sweetened cream just before putting in oven. Bake in quick oven.—*Mrs. D. E. Hemphill.*

ROLLS.

Three-fourths of a yeast cake, soaked in a quarter of a cup of tepid water, a heaping tablespoonful of lard dissolved in half a pint of milk, 1 egg beaten put into milk, 2 even tablespoonfuls of mashed potatoes, 2 tablespoonfuls of sugar and a pinch of salt. Enough flour to make a thin batter. Let rise, then add more flour to stiffen. Let rise again one and a half hours, shape into rolls, spread butter on top, let rise one and a half hours, then bake in a quick oven over ten minutes.—*Teresa Ille.*

OHIO TEA CAKES.

Mix 2 pounds flour, one-quarter pound butter as for pastry. Pour in a little more than a pint of warm milk and 2 tablespoons liquid yeast and let rise for one and one-quarter hours. Then add a little more milk, knead well and let rise again for one and one-half hours. (This will make eight cakes the size of the inside of a breakfast plate). Roll out the dough, cut with a large cutter. Place in a well greased baking pan, let rise for a few minutes, then bake a light brown. Take from the oven and rub a little butter over them to give them a nice glaze, return to oven till thoroughly done.—*Mrs. D. L. Shafer.*

RUSKS.

In a large coffee cup of warm milk dissolve two-thirds cake of good yeast. To this add 3 well beaten eggs, 1 cup of sugar, half a cup of butter and a very little salt. Mix these together very well and add flour enough to make a smooth, light dough. Let stand until very light and knead into bis-

cuits. Place in buttered tins and let rise until quite light, then glaze the top of each with white of egg and a little sugar and pierce with a fork before baking.—*Mrs. E. K. Cheadle.*

COFFEE CAKE.

Two cups light bread sponge, one-half cup sugar, one-quarter cup butter, 2 eggs, salt to season. Mix in flour with a spoon until stiff as can well be stirred. Let rise until light, put in dripping pan, put melted butter, sugar and cinnamon over the top. Let rise again until light and bake. When done put butter, sugar and cinnamon on top again.—*Mrs. George J. Weideman.*

PRETZELS.

Two teacups bread sponge, 1 quart rich milk, half cup butter, whites 3 eggs well beaten, 1 cup sugar, 1 teaspoon salt, 1 teaspoon anise seed. Mix stiff same as bread. Let rise until very light, then knead again and shape the pretzels. Put in pans and let rise until light. Beat yolks of 3 eggs and 1 tablespoonful of sugar. With a cloth spread this over them just before baking.—*Mrs. Plum.*

MRS. CUPP'S SWEET BUNS.

One cake Magic yeast, 1 teacup sugar, 1 cup butter, 1 cup sweet milk, yolks 4 eggs, small teaspoon cinnamon. Soak yeast in half cup tepid water, scald milk, add butter and sugar, when cool add yeast. Add flour to make a batter and let rise over night; in the morning mix not too stiff. When light form into small rolls dipped into melted butter. Let rise again till very light, bake in moderate oven one-half hour. Just before removing from oven brush with moistened sugar. Be careful to keep warm while rising.

GLAZED CURRANT BUNS.

Soften a cake of compressed or any good yeast in half cup of scalded and cooled milk, and add to a pint of the same. Stir in about 3 cups of flour, beat until very smooth, then

cover and set to rise. When light add half a cup sugar, half cup of softened butter, 1 teaspoon salt, 3 eggs, 1 cup cleaned currants and about 3 cups flour. Knead until elastic, set to rise. When doubled in bulk roll out into a sheet and cut into rounds. Set a little apart on baking sheet and when doubled in bulk bake about twenty-five minutes. Brush over with starch (a teaspoonful of cornstarch to a cup of boiling water), sprinkle thickly with granulated sugar and return to oven to glaze. Will make twenty-five or thirty.—*Mrs. F. E. Wright.*

SCOTCH CURRANT LOAF.

Take 4 pounds sponge dough, one-half pound butter or lard, one-fourth pound brown sugar, 4 pounds mixed fruit, or 2 pounds currants, 1 and one-half pounds raisins and one-half pound orange peel. Mix the butter, sugar and dough thoroughly and keep out about six ounces. Stiffen this up and roll out large enough to cover the pan. Be sure and grease the pan before the covering is put on. This covering is to keep the fruit from burning. After the fruit is added to the remainder of the sponge, put into the lined pan and set in a warm place until it has raised sufficiently, then bake in a moderate oven about one and one-half hours. Prick all over the top before baking.—*Mrs. W. B. Shiell.*

NUT BREAD.

One egg, two-thirds cup sugar, 1 cup milk, pinch of salt, half cup ground walnuts, 4 cups flour, 4 teaspoons baking powder. Bake in two small loaves in a moderate oven. Is good to use in sandwiches.—*Mrs. Albert W. Gates.*

GRAHAM BREAD.

One and one-half cups Graham flour, one-half cup white flour, 1 egg, 1 large cup sour milk, 1 teaspoon soda, 1 tablespoon sugar, 1 teaspoon salt, 1 tablespoon melted butter. Mix together, put in buttered pan to rise. When light bake. Very nice fresh for tea.—*Mrs. E. K. Cheadle.*

WARM GRAHAM BREAD.

Two cups rich sour cream, one-half cup sugar, 1 teaspoon soda. Use all graham and make a little stiffer than cake dough. Bake thirty minutes, turn out on board.—*Mrs. J. E. Lane.*

BROWN BREAD.

One cup sour milk, 1 cup sweet milk, 1 cup New Orleans molasses, 1 cup graham flour, 2 cups white flour, 1 egg, 1 teaspoon soda, 1 teaspoon salt; steam three hours; fill the vessel only half full; cooked in tin cans.—*Mrs. M. L. Watson.*

BROWN BREAD.

One cup cooking molasses, 1 cup sour milk, 1 cup rye flour, 1 cup corn meal, 1 cup white flour, 2 eggs, 1 teaspoonful of soda and a pinch of salt. Boil steadily three hours in a two quart lard pail closely covered.—*Mrs. A. H. Van Iderstine.*

BOSTON BROWN BREAD.

One cup each of corn, rye and graham meal. Beat together thoroughly with 1 cup molasses, 1 cup sweet milk, 1 cup sour milk, 1 dessert spoon soda, 1 teaspoon salt. Steam three and one-half hours.—*Mrs. F. Goss.*

BOSTON BROWN BREAD.

Two cups graham flour, 1 cup each cornmeal and New Orleans molasses, 2 cups sour milk, 2 teaspoons soda, pinch of salt. I have 3 vegetable cans that I scoured and use for steaming this bread in, filling them two-thirds full. Set in steamer and steam 3 hours; then put cans in oven and bake one-half hour.—*Mrs. D. Hilger.*

BOSTON BROWN BREAD.

Two even cups corn meal, 2 even cups graham flour, 1 cup white flour, 4 cups sour milk, 1 cup molasses, 4 even teaspoons soda, salt to taste.—*Mrs. Tabor.*

STEAMED BROWN BREAD.

One pint sweet milk, 1 cup of molasses, 1 teaspoon soda dissolved in milk, 1 cup of white flour and 2 of corn meal. Steam one and one-half hours in 2 dishes.—*Mrs. E. K. Cheadle.*

NEW ENGLAND BROWN BREAD.

One pint of sour milk, 1 cup molasses, 1 teaspoon each soda and salt, 2 cups flour, 3 cups Indian meal. Steam five hours.—*Mrs. H. A. Moulton.*

NEW ENGLAND BROWN BREAD.

Four cups sour milk, 3 cups corn meal, 2 cups graham flour sifted, 1 cup molasses, 3 teaspoons soda, salt to taste. Mix these ingredients at night, putting in 1 teaspoon soda. Add the remainder in the morning, put in small cans, steam six hours.—*Mrs. Lottie Maxwell.*

CORN BREAD.

One-half cup of flour, 2 cups corn meal, or a little more, 1 and one-half cups sour milk, 2 eggs, 1 teaspoon soda, half teaspoon baking powder, butter size of an egg, a little salt, 1 teaspoon sugar.—*Mrs. C. H. Williams.*

CORN BREAD.

One and one-half pints of milk, 3 eggs, piece of butter size of egg, 2 tablespoons sugar, 1 teaspoon salt, 2 cups yellow corn meal, 2 cups flour, 3 heaping teaspoons baking powder.—*Miss Flora Brown.*

SCOTCH SHORT BREAD.

Four cups fine flour, 2 cups unsalted butter, 1 cup white sifted sugar. Knead well without any wetting. When thoroughly kneaded roll half inch thick and put on paper in dripping pan and bake slowly until done and crisp. It is customary to put a few caraway seeds and bits of candied orange peel on top.—*Mrs. Donald Fowler.*

JOHNNY CAKE

One cup corn meal, 1 cup white flour, one-third cup sugar, and 3 teaspoons baking powder, sifted together. Into this rub a piece of butter the size of an egg, add 2 well beaten eggs and a cup of sweet milk. Bake in a moderate oven about twenty minutes.—*Mrs. O. F. Wasmandorff.*

[]

SOFT CORN PONE.

Boil 1 quart milk, stir into it on stove, 2 scant cups corn-meal. Remove from stove and beat into it four eggs beaten separately and one teaspoon salt. Bake in buttered baking dish thirty minutes in hot oven.—*Miss Louise Schroeder.*

SOUR MILK BISCUIT.

Three cups of flour; mix with it a level teaspoon soda, butter the size of an egg, a little salt and 1 and one-half cups of sour milk.—*Mrs. Mary Weydert.*

SOUR CREAM BISCUITS.

To 1 quart flour add half teaspoon salt and 2 even teaspoons baking powder. Add to 1 cup sour cream not too thick, one-quarter teaspoon soda and beat well. Stir into flour. If there is not enough cream to wet all the flour add a little milk. Stir together quickly and lightly, cut with small cutter and bake in a quick oven. Mix rather stiff.—*Mrs. J. M. Vrooman.*

BAKING POWDER BISCUITS.

To 1 quart of flour add 2 teaspoons of baking powder and enough sweet milk to make a thick dough, that can be mixed with a spoon; pour in this a large spoonful of butter and lard each, that has been slightly melted, and mix. Have about a cupful of flour on your pastry board and pour your dough on this and just fold the flour over with the hands and flatten out without any kneading. Bake in a hot oven about ten minutes.—*Mrs. A. Froembling.*

BAKING POWDER BISCUITS.

One and one-half teaspoons of baking powder, 1 pint of flour, 1 large tablespoon of butter rubbed fine in flour, pinch of salt, large three-quarter cup of milk.—*Mrs. M. A. Sloane.*

MAPLE SUGAR TEA BISCUITS.

Sift 1 quart of flour, 1 teaspoon of salt, 3 level tablespoons of baking powder. Work in 2 tablespoons of butter. Mix to a dough with milk and water, cut dough until light, then roll into a sheet, spread with maple sugar, roll up like jelly rolls and cut in rounds, bake in a buttered pan and serve hot.—*Mrs. J. W. Arthur.*

CREAM BISCUITS.

Mix together 2 cups sifted flour, 1 teaspoon sugar, pinch of salt, and 2 teaspoons baking powder. Then add 1 cup rich cream (thick), and 1 well beaten egg. Handle dough as little as possible while making into small round cakes. Bake in hot oven about ten minutes. Delicious.—*Ladies' Home Journal.*

✕ MUFFINS. ✕

Mix together 1 pint of flour, 2 teaspoons baking powder, half teaspoon salt, 2 tablespoons sugar. Beat 2 eggs very light and add to them a large cup of milk. Add to flour and stir in 3 tablespoons butter melted (measured before melting), beat vigorously and bake twenty minutes in hot oven.

MUFFINS.

One cup milk, 1 egg, 1 scant cup flour, pinch of salt. Sift flour and add egg well beaten at the last. Put in hot muffin rings or pans. Bake in hot oven. This will make 8. Use no baking powder of any kind.—*Mrs. A. W. Bower.*

MUFFINS.

One small quart flour sifted with 2 teaspoons baking powder, add 3 tablespoons sugar, piece of butter half the size

of an egg, 1 beaten egg and 1 teacup sweet milk. Beat quickly to a batter and bake in a quick oven, having the tins warmed in advance.—*Mrs. Flora Anderson.*

CREAM MUFFINS.

One pint flour sifted with 1 heaping teaspoonful of baking powder; beat together 1 pint of cream and 1 tablespoonful of butter; add 2 beaten eggs, mix in the flour, drop in buttered muffin pan and bake quickly.—*Mrs. W. M. Blackford.*

RICE MUFFINS.

Two eggs, 1 tablespoon of sugar, one-half teaspoon of salt, 1 cup cream, 1 cup cold boiled rice, 2 teaspoons baking powder sifted in 2 cups of flour. Bake in muffin pans in a moderate oven.—*Mrs. W. B. Shiell.*

DATE MUFFINS.

Add 2 well beaten yolks of eggs to 2 rounding tablespoons of butter, creamed with 2 of sugar. Sift 1 cup of flour and one-half cup cornstarch with two teaspoons baking powder and a little salt. Add this alternately with a scant cup of milk, beat well and stir in three-fourths cups chopped dates. Mix in the well beaten whites of eggs and bake in moderate oven.—*Mrs. W. W. White.*

QUEEN OF MUFFINS.

One-fourth cup butter, one-third cup sugar, 1 egg, scant half cup milk, 1 and one-half cups flour, 2 and one-half teaspoons baking powder. Cream the butter, add sugar and egg well beaten. Sift baking powder with flour and add to first mixture, alternating with milk. Bake in buttered tin gem pans twenty-five minutes.—*Mrs. R. J. Covert.*

OATMEAL MUFFINS.

Two cups flour, 2 cups oatmeal, one-half cup shortening, 1 cup molasses, 1 teaspoonful soda, 1 tablespoonful sugar, 1 cup hot water poured over soda, pinch salt, 2 eggs.—*Mrs. J. Ross Denton.*

PUFFET.

One egg, 1 cup milk, 1 tablespoon sugar, 1 large tablespoon melted butter, 1 pint flour, 3 teaspoons baking powder, pinch of salt. Beat well, bake twenty minutes in brick-loaf bread pan and serve immediately.—*Miss Helen A. Sloane.*

GRAHAM GEMS.

Two cups graham flour, 1 cup flour, 2 eggs, 1 tablespoon butter, half teaspoon soda and enough sour milk to make a rather stiff batter. Have gem pans piping hot and bake on the upper grate.—*Mrs. Angus McMillan.*

GRAHAM GEMS.

One-half cup of sugar, 1 heaping tablespoon of lard, 1 teaspoon of salt, and 1 of soda, 2 cups of sour milk or buttermilk, 2 cups of graham flour. Bake in deep gem pans, filling the cups two-thirds full.—*Mrs. S. K. Remington.*

OATMEAL GEMS.

Soak 2 cups oatmeal several hours in 1 and two-thirds cups sour milk. One cup sugar, 2 eggs, 1 teaspoonful soda, 1 of salt and 2 cups flour. Mix flour with oatmeal and put in eggs well beaten.—*Miss Louise Schroeder.*

POP OVERS.

One cup sweet milk, 2 eggs, 1 cup flour. Before starting in, grease muffin tins with butter and have them on back of stove where they will keep hot. Put all your ingredients together before beating.—*Mrs. A. E. Barnes.*

POP OVERS.

One egg beaten thoroughly, 1 pint of flour with heaping teaspoonful baking powder, mixed in well, 1 pint sweetmilk and a pinch of salt. This will make one dozen pop-overs, which should be baked in iron pans having been heated on the stove to a white heat before putting in the mixture. Bake ten to fifteen minutes.—*Mrs. H. B. Gibson.*

SALLY LUNN.

Melt a piece of butter the size of an egg, 1 cup of milk, 1 pint of flour, 2 eggs, beaten separately, 2 tablespoons sugar, 2 teaspoons baking powder. Mix butter, milk and beaten yolks, then add flour sifted with the sugar and baking powder, and lastly, the whites of the eggs. Bake in 2 pie tins for ten or fifteen minutes, until well raised and browned. One-half of recipe will suffice for small family.—*Mrs. Halsey R. Watson.*

BREAD BOXES.

Cut slices of bread three inches thick. Trim into cubes and with a fork lightly take out the crumbs from the center of each to form a box. Spread the sides with softened butter and set in the oven on an inverted pan until crisp and a delicate brown. Fill with almost any mixture of creamed meat or vegetables, oysters, chicken, sweet-breads, salmon, asparagus, mushrooms or peas. Baker's bread a few days old makes the best boxes. A ten cent loaf will make four or five.—*Mrs. O. F. Wasmansdorff.*

TO FRESHEN STALE BREAD.

Place the loaf, (which must not be entirely dried out) in a hot oven for a short time.—*Mrs. A. Froembling.*

GRIDDLE CAKES AND WAFFLES

"Cheerful looks make every dish a feast."—*Massinger*.

CORN MEAL GRIDDLE CAKES.

Sift together two-thirds quart corn meal, one-third quart flour, 1 tablespoon sugar, half teaspoon salt, 2 heaping teaspoons baking powder. Add to these 3 beaten eggs and 1 pint sweet milk. Mix into a smooth batter and bake on a very hot griddle to a nice brown. Serve with maple syrup.—*Mrs. W. S. Perkins*.

CORN GRIDDLE CAKES.

One cup of yellow corn meal, three-fourths of a cup of flour, $1\frac{1}{2}$ cups of sour milk, 1 scant teaspoonful of soda, 1 egg, 1 teaspoonful of sugar. If too thick, thin with sweet milk; they should be quite thin.—*Mrs. C. H. Williams*.

WHEAT GRIDDLE CAKES.

Mix 1 teaspoon soda with 1 pint flour, then add flour to 1 pint sour milk, 1 tablespoon melted butter, and the beaten yolks of 2 eggs. Add stiffly beaten whites just before baking.—*Mrs. Chas. Baylies*.

BREAD CRUMB CAKES.

Soak 1 pint stale—not dried—bread crumbs over night in 1 pint scalded milk and 1 tablespoon butter. In the morning rub through strainer and add 2 eggs, 1 cup flour, half teaspoon salt, 2 of baking powder. If too thick thin with cold milk. Bake slowly.—*Mrs. Chas. Baylies*.

BREAD GRIDDLE CAKES.

Put half pound of bread, free from crust, to soak in warm water. When thoroughly soaked wring dry in a cloth. Add

to this 2 beaten eggs and three-quarters pint milk. Sift together 1 pint flour, 1 teaspoon sugar, half teaspoon salt, $1\frac{1}{2}$ teaspoons baking powder. Add to bread and mix into a smooth batter.—*Mrs. W. S. Perkins.*

BUCKWHEAT CAKES.

Take two-thirds of a pint of good buckwheat flour and one-third of a pint of white flour, mixed. Add about a pint of warm sweet milk and a cupful of yeast or a half yeast cake soaked in a cup of warm water. Beat until smooth. Should be like any pancake batter. Let rise over night. In the morning add half teaspoon of soda, 1 tablespoon of molasses and a little boiling water poured on the soda. If too thick add more water. If too sour add more soda. Save out a cupful to start with each day, using sweet milk. Set at night.—*Mrs. G. J. Wiedeman.*

HOE CAKES.

One and a half cups of corn meal, 1 teaspoon of salt, one-half teaspoon of soda, 1 cup of sour milk, and 1 egg. Stir quickly and bake like pancakes in large skillet in half cup of lard or drippings. Nice for breakfast.—*Mrs. S. K. Remington.*

POTATO PANCAKES. (GERMAN).

Allow 2 large potatoes for each person. Grate them in a mixing bowl and let them stand about an hour. With a tablespoon, frequently make depression in the surface of the potatoes and as the water collects in them, dip it off. For each pint of grated potatoes, add 1 beaten egg, a tablespoon of flour, a slice of white bread softened in milk and rubbed fine, salt, pepper and a little grated onion, if desired. Fry with very hot lard and serve at once.—*Mrs. O. F. Wasmandorff.*

GERMAN EGG PANCAKES.

Allow 1 egg for each person, 1 tablespoonful of flour for each egg, and for 6 eggs use one-half cup of water and 2 cups of milk. Beat the yolks of the eggs with the water, stir in the flour, add the milk and the stiffly beaten whites last.

Fry in plenty of hot fat, half butter and half lard, in an omelet pan, making each pancake the size of the pan. Just before turning place a small lump of butter on the middle of the cake. To turn, slide the cake onto a smooth tin cover and invert the omelet tin over it. These pancakes may be more easily handled if the whites and yolks of the eggs are not separated, but they are not so delicate. They must be eaten at once.—*Mrs. O. F. Wasmansdorff.*

WAFFLES (FINE).

Half cup sour cream, half cup sour milk, half teaspoon soda in hot water, 2 eggs. Put together milk, cream, soda, yolks of eggs, flour to make thin batter, a little salt; lastly, add beaten whites.—*Mrs. Miner.*

WAFFLES.

To serve five or six people take 4 eggs, and to the beaten yolks add a little salt, a pint of milk and enough flour to make a stiff batter. After mixing these to a smooth consistency, thin the mixture by adding gradually the beaten whites of the eggs and enough milk to make it quite thin enough to pour from a teacup, adding half a teaspoon of baking powder.—*Mrs. Theo. Hogeland.*

X WAFFLES. X

One pint sifted flour, 3 small teaspoons baking powder, milk enough to make a thin batter, 2 eggs beaten very light, 1 tablespoon melted butter, little salt. Gradually mix the milk with the flour until you have a smooth paste, then add salt and butter and the eggs last. Use a small paint brush to grease the waffle iron. Fine baked on griddle.—*Mrs. F. E. Wright.*

SOUPS

“May good digestion wait on appetite and health on both.”

—*Shakespeare.*

Bind all cream soups with a roux, made by mixing a tablespoon of flour with 1 of melted butter and letting it boil up in the soup. This prevents the soup from settling or separating.

SOUP STOCK.

Two pounds of beef, (shin), 2 pounds of veal knuckle, have the bones crushed. One quarter pound of lean bacon or ham, 1 tablespoon of butter, 5 quarts of cold water, salt to taste. Cook slowly for six hours. Remove every particle of scum as it rises. When done, strain, put away to cool until next day. Remove all grease when cold. Any meat, cooked or raw, and poultry left over, can be used. This is the basis of many soups.—*Mrs. J. H. Williard.*

SOUP.

Make 2 quarts of stock with a soup bone, add 1 onion, 1 potato and boil all thoroughly, strain, then add 1 tablespoonful of sago, season to taste and boil until clear.—*Mrs. Herbert Lang.*

MOCK-TURTLE SOUP.

Clean and wash a calf's head, split it in two, save the brains, boil the head until tender in plenty of water; put a slice of fat ham, a bunch of parsley cut small, a sprig of thyme, 1 onion cut small, 6 cloves, a teaspoon of pepper and 3 ounces of butter, into a stew pan, and fry them a nice brown; then add the water in which the head was boiled, cut the meat from the head in neat, square pieces, and put them to the soup; add 1 lemon sliced thin, cayenne pepper and salt to taste.

Let it simmer gently for two hours, then skim it clear and serve.

Make a forcemeat of the brains as follows: Put them in a stew pan, pour hot water over, and set it over the fire for a few minutes, then take them up, chop small, with a sprig of parsley, a saltspoon of salt and pepper each, a tablespoon of wheat flour, the same of butter and 1 well beaten egg. Make in small balls and drop in soup fifteen minutes before it is taken from the fire. In making the balls a little more flour may be necessary. Egg balls may also be added.—*Mrs. J. H. Williard.*

CELERY SOUP.

One shank of beef, 1 large bunch of celery, 1 cup of rich cream. Make a good broth of a shank of beef, skim off the fat, and thicken the broth with a little flour mixed with water. Cut into small pieces 1 large bunch of celery or 2 small ones, boiling them in the soup until tender. Add a cup of rich cream and season with salt and pepper.—*Mrs. J. M. Vrooman.*

CELERY SOUP.

Put a shank of beef in cold water, as it boils, skim off all fat as it rises. When ready take out the meat and thicken the broth with a spoon or two of flour, first rubbed in a little cold water. Have 1 large bunch of celery, cut fine and boil in the soup till tender, then add 1 cup rich cream, salt and pepper to taste. Serve at once.—*Mrs. W. S. Perkins.*

GREEN PEA SOUP.

Wash a small bone of lamb and beef each and put into a soup pot with 6 quarts of cold water, add 2 tablespoons of salt. Let boil gently for an hour, skim and then add a quart of dry peas which have been soaked in water over night (green peas may be used instead), a teaspoon of pepper and a few whole cloves. Let boil gently for three hours, then remove bones and strain the soup through a fine sieve. Before serving add half a pint of sweet cream.—*Mrs. H. C. Brown.*

TOMATO SOUP.

One can of tomatoes, chopped; 1 cupful of celery cut in cubes, (or use a level teaspoon celery seed); 2 quarts of soup stock; 1 medium sized onion, minced fine; one-half teacupful of tapioca, previously soaked; 10 whole cloves, red pepper or paprika to taste. Cook slowly twenty to thirty minutes. One large tablespoonful of flour, mixed with cold water; cook ten minutes briskly. Stir this soup while serving.—*Mrs. J. H. Williard.*

TOMATO SOUP.

To 2 or 2 and a half quarts of good beef stock add 1 can of tomatoes and stew until thoroughly cooked. Season highly and strain; then add about 8 whole cloves, as many kernels of allspice, a little stick cinnamon, broken up, and a bay leaf. Let stand on back of stove until nearly time to use them, thicken slightly with flour moistened with cold water.—*Mrs. J. M. Vrooman.*

FOR WITCHES BROTH.

See Macbeth.

Act IV., Scene I.

W. Shakespeare

CLAM CHOWDER.

Cut 2 slices bacon into dice; fry to a crisp and turn the whole into kettle. Add boiling water sufficient for the amount of soup wanted, and add to this 1 can short-necked clams, cut fine, with their liquor, 1 can corn, 2 potatoes and 1 small onion sliced fine. Boil slowly for 2 hours. Add pepper and salt to taste.—*Mrs. W. S. Perkins.*

CREAM CELERY SOUP.

Five potatoes, 1 small bunch of celery, 1½ pints water, boil until tender, then mash and put through strainer. Add 1 pint sweet cream, 1 pint milk, salt, butter and pepper. Add half cup cracker crumbs just before serving.—*Mrs. D. E. Hemphill.*

CREAM MUSHROOM SOUP.

Take 1 can of mushrooms, drain them, chop mushrooms very fine. Now take 3 pints of milk and 1 cup rich cream; let come to almost a boiling point, gradually stir in about 1 tablespoon flour and the same amount of butter, which should be well rubbed together. Season to suit taste. Lastly add the chopped mushrooms.—*Mrs. H. C. Brown.*

CHICKEN CREAM SOUP.

Take 3 pints of the water in which a chicken has been boiled, with all fat removed, 1 pint of rich cream, a cupful of bread crumbs, 4 eggs, salt, pepper, and celery salt. Heat the water to the boiling point, boil the eggs 25 minutes and mash the yolks with bread crumbs, which should be softened with a little milk. Heat the cream to near boiling, stir it gradually into the eggs and crumbs, pour the mixture into the chicken water and boil five minutes.—*Mrs. J. M. Vrooman.*

CREAM POTATO SOUP.

Cook 1 small chopped onion and 2 stalks of celery with 1 quart of milk in a double boiler. Mash 4 small freshly boiled potatoes very fine and pour over them the boiling milk. Rub through strainer and put back on stove in double boiler. Melt 2 tablespoons butter and add a small tablespoon flour and stir into the soup. Boil five minutes. Add 1 teaspoon salt, white pepper and a dash of cayenne and 2 tablespoons finely chopped parsley just before serving. If you haven't fresh celery, use celery salt. If the soup is too thick, add a little hot milk.—*Mrs. M. A. Sloane.*

CREAM OF POTATO SOUP.

Cream soups are now in much favor on many dinner tables, and can be prepared from any vegetable at hand, but potatoes are always as handy as any, and potato soup is as generally liked as any. The following ingredients will be required:

One quart sliced raw potatoes, 1 egg (yolk), 1 quart

boiling water, 1 tablespoon chopped parsley, 1 pint of milk. Salt to taste. One tablespoon butter, 2 tablespoons flour, boil the potatoes in the water, cooking very slowly till soft. This should take two hours. The water will then be reduced one-half. Mash the potatoes in the water and strain, when there should be 1 pint of it. Add the milk and return to the fire. Rub the butter and flour together, adding a little milk and stirring until perfectly smooth, and add to the soup when boiling. Stir until creamy, adding salt to taste. Place the yolk of the egg and the chopped parsley in the tureen, turn in the hot soup, stir gently and serve at once. The same mode of cooking may be followed in making other cream soups of carrots, turnips, celery or parsnips.—*Mrs. J. M. Vrooman.*

POTATO SOUP.

Cook two hours and a half a cup of rice in a double boiler, with a pint of water. Have cooked 3 medium sized potatoes; mash them and add a pint of milk and a pint of hot water. Melt a heaping tablespoonful of butter with a half teacup of boiling water, and cook in it a small onion, minced fine. When these are all done, mix thoroughly, and season with salt and white pepper. About two or three minutes before serving, add a level tablespoonful of finely minced parsley and boil up.—*Mrs. J. H. Williard.*

CREAM OF CORN SOUP.

Add to 1 can of corn, or green corn, put through the food chopper, 1 pint of water, let simmer five minutes, then add 3 cups of milk. Place in a stewpan 2 tablespoons butter, 2 tablespoons flour, a little pepper, 1 tablespoon minced onion and the yolks of 2 hard boiled eggs, minced, and 1 cup milk. Let this cook to a bubbling point, then mix well with the corn and milk, let simmer a moment, strain, salt to taste and serve very hot.—*Mrs. Wyllys Hedges.*

BEAN SOUP OR PUREE.

Take a cupful of soaked beans, put on to boil with a quart of cold water. When it begins to boil add a half teaspoonful

of soda and pour the water off. Now put on 2 quarts of fresh water and a small piece of fresh salt pork and boil 3 hours or until the beans will readily pass through a sieve. After they are strained, season with salt, pepper and a little cayenne and add a roux made of 1 tablespoon of flour with 1 of melted butter. Let boil up, add half a cup of sweet cream. Have ready little squares of toasted bread (or more properly bread fried brown and hard) which put into each dish before pouring in the soup.—*Mrs. G. J. Wiedeman.*

X TOMATO SOUP. X

One can tomatoes, an equal quantity of milk and half as much water. If the tomatoes are watery use less water. Heat tomatoes and add half teaspoon soda. Stir thoroughly and strain, season with salt, pepper, a little sugar, a generous amount of butter and then the milk, which must be boiling hot.—*Mrs. George Wiedeman.*

TOMATO SOUP.

One can tomatoes, 1 cup water, 1 slice onion, 3 or 4 whole cloves, 1 teaspoon sugar, salt and pepper to taste, Stew all until tender, then strain. Melt 4 tablespoons butter, add 2 heaping tablespoons flour, stir until smooth, then add to tomatoes, boil until thick. Add half cup grated cheese before serving.—*Mrs. Edmund Wright.*

LENTIL SOUP.

Two cups mashed lentils, 1 cup tomato juice, 3 cups water, 1 tablespoon butter, salt to taste. Parsley and onions may be added.—*Mrs. A. W. Warr.*

CHEESE SOUP.

Scald 1 quart milk, a sliced onion, thicken with a tablespoon flour and 2 of butter. Add 3 tablespoons cheese and yolks of 2 eggs just before serving.—*Miss Harkins, Bozeman College.*

Shred a slice of bacon, put into your soup kettle and fry to a crisp, don't let it burn. Add hot water to make the stock desired. A very good substitute for stock for vegetable soup.

FISH, EGGS AND SHELL FISH

"There are as good fish in the sea as ever came out of it."

"The vulgar boil, the learned roast an egg."

—*Pope.*

CREAM OF SALMON.

One can of salmon. Spread a layer of bread crumbs in baking dish and then a layer of salmon and so on until the dish is full, having bread last. Boil 1 pint of milk, 1 tablespoon butter and a little salt and pepper together. Pour this mixture on the bread and salmon and bake about twenty minutes or until brown.—*Mrs. W. B. Miner.*

BAKED SALMON.

Scale and¹ wash the fish, leaving on the skin; salt and pepper to taste. Put in baking pan with a very little water and cover it tight. When about half done put in butter the size of an egg. Cook about three-quarters of an hour. When done remove fish and garnish with parsley, make a sauce by putting 2 tablespoons vinegar in the pan with a little flour to thicken it. Serve very hot.—*Mrs. Green.*

BOILED SALMON.

Take a nice whole piece from center of fish, scale and put in a wire basket and plunge in boiling water. Let simmer till done. Will take about an hour for a piece weighing 3 pounds. When done drain well, put on platter and pour over it egg sauce or serve the sauce in a sauce boat.—*Mrs. Jack Waite.*

SCALLOPED SALMON.

Sauce:—Add to 1 pint boiling milk 2 rounding table-spoons flour wet in a little cold milk. Let boil about 2 min-

utes. Take from fire and add half cup butter, 2 well beaten eggs, half teaspoon salt, little pepper. Beat well. Mince salmon. Butter baking dish, then put in layer of salmon, then layer of sauce and so on till dish is full. Cover with a layer of cracker crumbs and bake fifteen or twenty minutes.—*Miss Flora Brown.*

SALMON LOAF.

Cook 1 cup, each, of soft bread crumbs and rich milk to a paste. Add half a cup of cream, half a teaspoon of salt, a few grains of cayenne and a pint of cooked salmon rubbed fine with a wooden spoon. Fold in the whites of six eggs beaten dry, or use 3 whole eggs. Turn into buttered mould and bake until the center seems firm, about an hour. Serve with tomato or Hollandaise sauce.—*Mrs. Walker J. Wells.*

CHARTREUSE OF SALMON.

Parboil a cup of rice five minutes, drain and boil till tender in about 3 cupfuls of stock or milk, seasoned with salt and curry powder, if liked. Line a buttered mould with the rice. Fill the center with a pound of cooked salmon, flaked, seasoned with salt, pepper and lemon juice; cover with rice. Steam half an hour. Turn out and serve with egg sauce and garnish with rings of hard boiled eggs.—*Mrs. A. W. Warr.*

CODFISH BALLS.

Shred cold boiled or well soaked codfish very fine and add to it an equal amount or more of mashed potatoes. Moisten with a beaten egg and season with pepper and a little butter. Make into cakes; dip in beaten egg and then into bread crumbs and fry in deep lard.—*Mrs. W. E. Cort.*

CODFISH ON TOAST.

Soak a cupful shredded codfish in cold water for an hour. Let it come to a boil, drain through a colander, turn into the skillet again with a little cold milk. Season with butter and pepper, beat 2 eggs well, stir smooth a tablespoonful of flour with a little cold milk, add and let boil for a moment.

Pour over buttered toast on a platter. Add a generous dash of dry mustard before cooking or mix with the flour and milk.—*Mrs. Hugh Wagner.*

CREAMED CODFISH.

One and one-half cups (packed) of salt fish, 1 tablespoon butter, 1 heaping tablespoon flour, 1½ cups milk and 1 egg. Separate the fish into very small pieces and leave in cold water over night. In the morning put the milk in double boiler. When boiling add the codfish well drained and cook ten minutes. Melt the butter, add flour to it and stir into the milk. When smooth and creamy, add beaten egg, stir well and serve without further cooking. If cooked after the egg is added the milk is apt to break.—*Mrs. F. E. Wright.*

CREAMED CODFISH.

Shred the fish and freshen with water. Drain and season to taste. Pour over sweet thick cream and let come to a boil. Serve on slices of toast. There should not be enough cream to run when dished.—*Mrs. M. B. Darrow.*

BAKED FISH.

Cut in slices an inch thick, wipe dry on a clean towel, dip in beaten egg seasoned with salt and pepper, roll in cracker crumbs and quickly fry in hot lard until brown. Put in a covered baking dish and bake twenty minutes.—*Miss Ellen H. Fergus.*

CLAM FRITTERS.

Strain a pint of clams, saving the juice; add to this juice sufficient milk to make 1 pint; mix into it 1 egg, well beaten, and sufficient flour (with a little baking powder mixed in) to make a light batter; also the clams chopped and some salt. Drop into hot lard.—*Mrs. Theo. Hogeland.*

ESCALLOPED CLAMS.

Into a buttered baking dish put a can of clams, not minced. Over these pour a thick white sauce made, as usual, of butter,

flour and milk seasoned with salt and pepper. Cover with buttered crumbs and bake in a hot oven for twenty or twenty-five minutes.—*Mrs. Halsey R. Watson.*

DEVILED CLAMS.

Chop fine a half pound of suet, 1 pound of beef off the round, 1 quart of clams, 2 onions. Fry out the suet, add the onions; when nicely brown put in the meat, then the clams, and 2 tablespoons of canned tomatoes; season to taste, salt and pepper and thyme; when thoroughly cooked fill clam shells with this mixture, over which sprinkle chopped toast crumbs. Return to the oven to brown.—*Mrs. Homer Detrick.*

LOBSTER CUTLETS.

For 1 dozen cutlets use 1 pint of lobster meat, chopped fine. (Fresh if it can be had). One and one-half pints of cream, 1 tablespoon of flour, 3 tablespoonfuls melted butter, 1 of lemon juice, one-fourth teaspoon of white pepper, a little cayenne pepper. Salt to suit taste, 2 eggs, cracker or bread crumbs for breading, and the tips of 12 small claws. Melt the butter, then add flour and cream and stir until it thickens. Then add the meat, lemon juice and spices, let cook for a few minutes, add the eggs well beaten, and place on platter to cool. When cool mould them the shape of a cutlet, roll them in eggs and bread crumbs, and put the tip of a claw in place of a bone. Fry in deep hot lard till light brown. Serve with tartar sauce and lettuce leaves.—*Mrs. John Ford.*

OYSTER PATTIES.

Make 6 patty shells and fill with the following mixture: Sauce: Take about 2 dozen oysters with their own liquor, put on the stove, let get hot. Then in another pan put 3 cups of rich milk and 1 cup of cream, put on stove and let it come to a boiling point. Gradually stir in 2 tablespoonfuls of flour and 2 of butter which have been well mixed together, add also a pinch of salt and cayenne pepper. Add the hot oysters and a half cupful of rolled cracker crumbs. The sauce should be the consistency of ordinary cream sauce.—*Mrs. H. C. Brown.*

OYSTER ROYAL.

One pint of new milk, a piece of butter the size of a large egg, pepper and salt to taste. Put 1 quart of oysters without the liquor in this. Let it boil and thicken it with 2 tablespoonfuls of flour. Serve on toast.—*Mrs. C. W. Baylies.*

PIGS IN BLANKETS.

Take large oysters, wrap in bacon (or fat salt pork) and fry after pinning together with toothpicks. Serve on small slices of buttered toast.—*Mrs. W. W. White.*

OYSTER COCKTAIL.

Seven teaspoonfuls each of prepared horseradish, tomato catsup and vinegar, 10 teaspoonfuls of lemon juice and 1 of tobasco sauce. Mix thoroughly and pour over raw oysters, allowing five oysters to each plate.—*Mrs. C. H. Williams.*

OYSTER COCKTAIL.

Take Blue Label (or any other equally good) catsup and add lemon juice and vinegar to make quite sour, also a little red pepper, black pepper and salt. Serve in cocktail glasses with cracked ice in each. Put several oysters in each glass and fill with the sauce.—*Mrs. W. D. Symmes.*

OYSTERS AND MACARONI.

Break one-half pound macaroni into pieces 1 inch long and boil for twenty-five minutes in salted water. Drain it and put a thick layer in the bottom of a buttered pudding dish. Have a pint of oysters ready and put a layer on the macaroni, sprinkle with salt and pepper and a little melted butter and some cracker crumbs. Continue in this way until the dish is filled; then pour over the oyster juice, a cup of milk or half a cup each of cream and milk and 2 eggs well beaten. Have some fine cracker crumbs to spread on the top. Dot with butter and bake covered for twenty-five minutes.—*Mrs. Arthur Froembling.*

DEVILED CRABS.

For 1 can of crabs, boil 3 eggs hard, mix the yolks well with one-third of a cup of butter, add 3 tablespoons of vinegar, season to taste with mustard, salt and plenty of red pepper. Add the yolks of 2 raw eggs well beaten, then the chopped whites of the boiled eggs, lastly the raw whites, well beaten. Now add the crab meat and mix thoroughly, wash the shells and butter them before filling. If desired, sprinkle buttered bread crumbs over the top, otherwise bits of butter and bake in a hot oven about twenty minutes or until browned. Serve at once with a slice of lemon.—*Mrs. W. D. Symmes.*

SARDINE CANAPES.

Rub sardines to a paste and mix with a little parsley and lemon juice and fill halves of whites of hard boiled eggs with this mixture. Set them on rounds of delicately fried bread and press the yolks through the potato ricer over the canapes on individual plates.

FRIED EGGS.

The nicest thing to fry eggs in is ham fat or butter. Have it smoking hot and pour in the eggs, not more than 8 in an ordinary skillet, season, cover and cook until set and cooked over the top. Take a biscuit cutter and cut them apart, taking care not to break the yolks. Garnish with parsley.—*Mrs. J. H. Williard.*

X SHIRRED EGGS. X

Break the eggs into buttered muffin tins and put over each one a lump of butter the size of a small filbert, salt and pepper and a teaspoon of cream. Bake until set in a quick oven and slide on a hot platter to serve. Garnish with parsley.—*Mrs. J. H. Williard.*

PERFECT SOFT-BOILED EGGS.

Put 6 or 8 eggs in a deep dish and pour over 1 quart of boiling water. Set back on the stove where it will not boil and leave ten minutes.—*Mrs. George J. Wiedeman.*

EGG CUTLETS.

Take half dozen hard boiled eggs, shell and chop them coarsely with knife. Rub together to a paste 2 tablespoonfuls of butter and 4 tablespoonfuls of flour. Put 1 pint of milk in a double boiler over the fire. When warm drop in the paste and stir gently so that it will gradually dissolve. Continue stirring until there is a thick smooth sauce, then add 1 teaspoonful of salt and a dash of cayenne pepper, 1 teaspoonful of onion juice and a tiny pinch of mace. Cover and cook for five minutes, then add the prepared eggs and 1 teaspoon finely chopped parsley and take from fire. Spread on a buttered platter and set away until very cold. Flour the hands and mould spoonfuls of the paste into cutlet form, dip each into beaten egg, roll in fine bread crumbs and fry a golden brown in smoking-hot fat. Serve with a cream or tomato sauce.—*Mrs. Edmund Wright.*

EGG OMELET.

Two cups of cold ham or beef chopped fine, 3 eggs, beat eggs and add tablespoon and a half of corn starch and 1 pint milk, salt, put a little butter in hot skillet, pour in half of milk and beaten eggs. Drop 4 tablespoons of chopped meat here and there in the skillet. Let brown a few minutes, then cut in 4 squares and turn and brown. Serve while hot.—*Mrs. Hampson.*

LYONNAISE EGGS.

Melt 2 tablespoons butter. Put in a small onion, sliced very thin, and cook slightly; don't brown. Add half cup milk in which has been dissolved a teaspoon of flour. Stir 2 or 3 minutes and lay in 6 hard boiled eggs, each cut into 4 slices. Let simmer for a few minutes, but handle carefully for fear of breaking. Just before serving add a couple of sprigs of parsley minced. A nice luncheon dish.—*Mrs. F E. Wright.*

EGG VERMICELLI (Mrs. Lincoln).

One teaspoon butter melted, measured before melting, add to this 1 teaspoon flour. When smooth add 1 cup of hot

milk, stirring until smooth and let come to a boil, add half teaspoon salt, little pepper. Put the chopped whites of 3 hard boiled eggs in the sauce and pour it over 3 slices of bread toasted delicately and cut in squares, and over all put the yolks of the eggs pressed through your potato ricer.—*Mrs. F. E. Wright.*

POACHED EGGS WITH CREAM TOMATO SAUCE AND CHEESE.

Toast 5 slices of bread cut in rounds. Melt 2 tablespoons of butter, add 2 tablespoons flour, one-fourth teaspoon salt, cook until frothy, adding three-fourths cup strained tomatoes, to which a few grains of soda have been added, and half cup milk. Pour sauce over toast, place a poached egg on each slice, sprinkle grated cheese over all and serve.—*Mrs. J. W. Arthur.*

SCALLOPED EGGS.

Boil 8 eggs hard and let get cold. Put in a buttered dish a layer of bread crumbs, then a layer of sliced eggs, pieces of butter, pepper and salt, then another layer of crumbs and so on until dish is full. Pour over all half cup cream and bake fifteen or twenty minutes.—*Mrs. Chas. Lehman.*

EGGS AU GRATIN.

Cut hard boiled eggs in halves lengthwise. Take out the yolks and pass them through a sieve. Add an equal measure of fine chopped ham, use butter or sauce to hold the mixture together. Season highly with salt, cayenne and mustard. Shape and put back into the eggs in the place of the yolks. Fit halves together and dispose in a buttered baking dish. Cover with tomato sauce, then with buttered crumbs. Set in the oven to brown the crumbs.—*Mrs. Walker J. Wells.*

X ALPINE EGGS. X

Butter a shallow bake dish and line it with thin slices of cheese, over this break 6 eggs, keeping them whole, season with salt and pepper. Mix 1 tablespoon of grated cheese with

1 teaspoon chopped parsley and sprinkle over the top, adding a few small pieces of butter. Bake ten minutes in a quick oven and serve.—*Mrs. Jack Waite.*

DEVILED EGGS.

Boil as many eggs as you want until they are hard, when cold remove yolks and mash them fine with a spoon. Season with salt, pepper, mustard and vinegar, and add enough melted butter or oil to make a smooth paste. Fill whites with the mixture. Eggs should be cut in two in the middle.—*Mrs. E. G. Worden.*

EGGS POACHED IN CREAM SAUCE WITH CHEESE.

Melt 2 level tablespoons of butter, mix in a good table spoon flour and pour in half pint of hot milk or cream. Season with salt and pepper. Drop the eggs into it in a shallow dish and sprinkle a little grated cheese over each. Set in the oven and cook very slowly. Delicious.—*Mrs. George J. Wiedeman.*

OMELET NO. 1.

Beat yolks 2 eggs well and add 2 teaspoons sweet cream, pepper and salt. Beat whites very stiff. Put piece of butter size of walnut in frying pan. When smoking hot beat whites lightly and quickly into yolks. Put mixture in the hot pan; cover closely. When brown on bottom set in a hot oven for two minutes. Remove, double it over and slip onto a hot platter.—*Mrs. O. W. Kelly.*

OMELET NO. 2.

Mix 1 tablespoon flour with sufficient milk to make a thin paste, and stir into 1 cup boiling milk, add well beaten yolks of 6 eggs, and then stir in gently the stiffly beaten whites, add pinch of salt. Pour into a pan or skillet in which a tablespoon of butter has been melted and set in moderate oven till nicely browned. Remove carefully from pan to a platter and serve at once.—*Mrs. D. E. Hemphill.*

CORN OMELET (Excellent).

One pint or less of grated sweet corn beaten well with yolks of 2 eggs, 1 spoonful cornstarch, pepper and salt, and 1 teaspoon sugar. Add stiffly beaten whites lightly and cook exactly as Omelet No. 1.—*Mrs. O. W. Kelly.*

CHEESE OMELET.

Three beaten eggs, half cup grated cheese, cup milk, pinch salt, pinch cayenne, put all together into pan and stir until cooked, add piece of butter size of walnut. Pour over buttered toast, serve hot.—*Mrs. Hugh Wagner.*

HAM OMELET.

One-half cup cold ham chopped fine, 1 cup milk, 4 eggs well beaten, 1 tablespoon flour, season with salt, pepper and chopped parsley. Put a small piece of butter in a frying pan. When hot pour in the mixture, then put in oven and bake quickly. Serve at once.—*Mrs. Green.*

GREEN CORN OMELET.

Take 4 good sized ears of corn, score the rows lengthwise and scrape out the pulp. Mix with 5 well-beaten eggs, 1 tablespoonful of cream, one-third of a teaspoonful of salt and one-quarter of a teaspoonful of pepper. Heat a frying pan and drop into it a small teaspoonful of butter and shake until the bottom is evenly greased. Pour in the mixture, shake and tilt the pan until it is evenly cooked. Roll and serve quickly on a heated platter.—*Mrs. J. M. Vrooman.*

SCOTCH WOODCOCK.

Three tablespoonfuls of butter, 1½ tablespoonfuls of flour, cook for five minutes and then add one-quarter teaspoon of salt, a little cayenne pepper, 1 cup of milk, 4 hard boiled eggs finely chopped and 1 teaspoonful of Worcestershire sauce. Serve on toast.—*Mrs. O. F. Wasmandorff.*

MEATS

"I cannot eat but little meat, my stomach is not good."

—*Bishop Still.*

A BEEF RUMP ROAST.

Take 5 or 6 pounds of the upper cut of the rump (the only bone in it is a thin blade running nearly through it). If the roast seems too large for the family dinner table, take a sharp knife and cut from it a slice two-thirds of an inch thick. I consider this the best steak in the beef. Put the roast in a pot with not more than a pint of boiling water. It must cook from three to three and one-half hours over a steady fire. Turn occasionally and add more boiling water as needed and only enough to keep from scorching. An hour before serving add pepper and a tablespoon of salt dissolved in a little hot water. One-half cup vinegar or the juice of half a lemon is a very great improvement. When done and the water all cooked away set the pot on top of stove and turn the meat to brown it. Make gravy as for roast meat.—*Mrs. O. W. Kelly.*

BEEF TONGUE.

When difficult to obtain a variety of meats try a nice large beef tongue well scrubbed and boiled very tender. Skin and throw back in the liquor when done. Boil down to about a pint, season and thicken and just before serving add to the gravy 2 hard boiled eggs chopped. Pour over the tongue and serve very hot.—*Mrs. Jack Waite.*

BOILED FLANK.

Have it seasoned and rolled, pour boiling water over and boil until tender. Let stand in liquor until perfectly cold. Slice cold.—*Mrs. M. B. Darrow.*

BOILED LEG OF MUTTON.

Put on to boil with boiling water, with a half teacup of vinegar, pepper and salt. Boil down and brown in kettle.—*Mrs. H. A. Moulton.*

BEEFSTEAK BROILED IN A SKILLET.

Procure a prime porter house or T-bone steak cut one and one-half inches thick. Carefully trim out the bone and cut off some of the fat. Cut through the outside edges to keep from curling up. Have a clear roaring hot fire and the skillet very, very hot. If desired, a piece of the fat may be rubbed over the pan to prevent sticking. Now put in your steak. Let it sear thoroughly over on one side, then turn it and sear the other side. Keep the heat just the same all the time, for if it cools at all, the juice will run from the meat. Cook it about ten minutes, turning two or three times. If desired well done, cook longer, but to be properly done, it should be pink in the middle. Just before serving, season with salt and pepper and put little pieces of butter on top.—*Mrs. G. J. Wiedeman.*

X SPANISH BEEFSTEAK. X

Fry carefully a spider heaping full of onions, thinly sliced. When done stir through them about half a bottle of catsup. Broil or fry a porterhouse steak, lay on platter, and when catsup is thoroughly heated pour over steak.—*Mrs. F. E. Wright.*

BEEF A-LA-MODE.

Take about 6 pounds of beef from the chuck, lard it, and put it in enough vinegar to cover. Add some whole pepper and allspice and cut up about 2 large onions. Cover up and let stand for three days. Then take out, sprinkle with salt and pepper and place in an iron pot and brown it in butter. Take it out and make enough gravy to cover the meat. If not sour enough, add some of the vinegar. Cook slowly for three hours or more until tender.—*Mrs. John Ford.*

SPICED ROLL.

Take a flank of beef, take out bone, 1 teaspoon of cloves, 1 of cinnamon, salt and pepper to taste. Sprinkle spices, salt and pepper over beef and roll tightly and tie. Boil three hours. Take out and put in press. Slice thin and serve cold.—*Mrs. Hampson.*

MUTTON CHOPS BROILED.

May be broiled over hot coals in a broiler fifteen minutes with pepper, salt and butter, garnished with parsley. Be sure to have platter hot.—*Mrs. A. Pfau.*

MUTTON CHOPS FRIED.

Dredge each chop in flour and salt and then place in hot skillet in which has been melted a teaspoon of butter. Let cook under cover for fifteen minutes turning whenever blood shows on upper side. Fire should be medium.—*Mrs. A. Pfau.*

BEEF LOAF.

One-fourth pound fat pork chopped fine, 3 pounds lean beef chopped fine, 1 teacupful cracker crumbs, 3 beaten eggs, 2 tablespoons salt, 1 of pepper, 1 of sage or to taste. Mix well and pack tightly in a greased pan. Sprinkle crumbs over the top and bake about two and one-half hours. While packing, baste with 1 tablespoonful of butter melted in a cup of water.—*Mrs. Silloway.*

BEEFSTEAK LOAF.

Three pounds round steak chopped fine, 11 soda crackers rolled fine, 6 eggs well beaten, butter size of an egg, salt, pepper and savory to taste. Rub all together, bake in a loaf one and one-half hours. Make the day before you want it, as it cuts down better in thin slices.—*Mrs. W. D. Deaton.*

CASSEROLE OF RICE AND MEAT.

Boil 1 cup of rice till tender. Chop very fine half pound of any cold meat, add half teaspoon salt, half saltspoon of pepper, 1 also of parsley, and 1 saltspoon each of thyme and marjoram,

1 beaten egg, 2 tablespoons of fine cracker crumbs, and moisten with hot water, or stock to pack easily. Butter a small mould, pack bottom and sides half inch deep with rice, pack in meat, cover closely with rice, and steam forty-five minutes. Loosen around the edge of mould, invert on meat dish and pour tomato sauce over it.—*Mrs. L. W. Reeder.*

MEAT ROLL.

Three pounds good beefsteak chopped fine, 3 slices of bacon chopped fine, three-quarters cup milk, three-quarters cup rolled crackers, 1 beaten egg, pepper, salt and sweet herbs. Work into a roll and bake one hour.—*Mrs. L. W. Reeder.*

HAMBURG STEAK.

One pound steak (chopped) from the round, 1 teaspoon salt, one-half tablespoon pepper, 1 tablespoon chopped parsley, a little thyme or sweet marjoram as desired. Form into small steaks with the hand. Melt a tablespoonful of butter in a frying pan. When heated put in the steaks, cook slowly till done half through; turn over and cook the other side. Serve with mushroom sauce.—*Mrs. A. W. Warr.*

MOCK GOOSE.

Take 2 pounds round steak, pound well and lay on table, take a small bowl of cold mashed potatoes, a small onion chopped very fine, pepper, salt and a sprinkle of sage and a small piece of butter. Mix well and spread on steak. Roll it up and fasten firmly with string or skewers. Put small pieces of salt pork around it and a little butter, keep well basted and bake two hours. Serve with brown gravy.—*Mrs. Chas. Baylies.*

BRAISED TONGUE.

One fresh beef tongue, 1 carrot, 1 onion, 1 potato, sprig of parsley, 2 bay leaves, 1 tablespoon Worcestershire sauce, salt and pepper, 2 tablespoons butter, 2 tablespoons flour, 1 turnip, stalk of celery, or half teaspoon celery seed, 1 table-

spoon mushroom catsup, 1 quart of stock or the water in which the tongue was boiled. Wash the tongue and put on to cook in boiling water. Simmer until nearly done. Then skin and cut off the single pieces at the root. Fasten the tip of the tongue to the thick part. Now put the butter in a frying pan and brown it, then add the flour and mix well, then add the stock, the vegetables peeled and sliced and all the other things called for, stir until it boils, when pour around the tongue, which has been placed either in a braising pan or common baking pan. If the latter, keep a cover over it and bake one or two hours, basting frequently. If the sauce is not thick when the tongue is done, boil it down. There should be a pint of it. It is still good if all the vegetables cannot be had, but do not omit the onion. Tomato catsup may be used for the mushroom.—*Miss Peebles.*

JELLIED TONGUE.

Boil until done 1 large beef tongue, saving a pint of the liquor, remove the skin, allow it to get perfectly cold, and slice as for the table. In half pint of water dissolve thoroughly 2 ounces of gelatine. Carefully take from a teacupful of brown beef or veal gravy all the grease, stir in a small tablespoon of sugar, 1 tablespoon burned sugar to color the jelly, and 3 tablespoonfuls of vinegar, then the liquor in which the tongue was boiled. Mix in well the dissolved gelatine, then a pint of boiling water and strain through a jelly bag. As soon as it begins to set pour a little jelly into the bottom of the mould, add a layer of tongue and then more jelly, until it is full, and set in cold place. When wanted dip the mould an instant into hot water and turn contents onto a platter, which may be garnished with lettuce leaves, nasturtium flowers, or sprigs of celery.—*Mrs. J. M. Vrooman.*

PRESSED TONGUE.

Wash the tongue and soak in cold water over night. Lay in a kettle of cold water, bring slowly to a boil, season, and simmer until very tender. Let it get cold in the liquor

and remove fat, skim carefully and slice thin. Pack in a mould and pour veal broth that will jell over it until the meat is covered, but do not allow it to float. Set on ice or in a cool place until the jelly is firm. Turn out upon a chilled platter.—*Mrs. Arthur Froembling.*

VENISON STEAKS SAUTE.

From saddle of venison cut steaks an inch thick. Roll each piece carefully in flour and salt. Have over a hot fire, skillets or dripping pans in which is browning sufficient butter almost to cover the meat when placed in it. The steaks can be crowded close together in the skillet or pan, and allowed to cook until the globules of blood show on the upper side, when it should be turned and with the same indication turned at intervals. Cook until by twisting the fork in it, no red will show. From twenty minutes to a half hour will be necessary. Place on a hot platter and pour over it a little of the gravy in the pan. Garnish with parsley and quartered lemons. Have currant jelly on the table.—*Mrs. A. Pfäus.*

VENISON STEAKS, BROILED.

Steaks are usually cut from the leg or haunch. They are not good unless very hot. Put the dish in which they are to be served over a kettle of boiling water to heat. Put in it a piece of butter size of a walnut, one-fourth teaspoonful of salt, add 1 tablespoonful of currant jelly if desired. Grease the griddle with suet, lay steaks on it, broil over a hot fire, turning almost constantly, put them in the heated dish and turn them in the butter once or twice; serve on heated plates. The quantities given are for two steaks.—*Mrs. J. W. Arthur.*

BAKED HAM.

Soak for twelve hours, scrub and trim away the rusty part from under side and edges. Wipe very dry, cover with a paste made of flour and hot water. Put in dripping pan with enough water to keep from burning. Bake five hours or fully twenty-five minutes to a pound. Baste now and then to pre-

vent crust cracking off. When done, pull off this and the skin. If the skin is not removed until cold the juices are better preserved than when taken off hot.—*Mrs. M. A. Sloane.*

BEEF'S HEART, STEWED.

Soak for an hour, wash well and cut into squares half an inch long. Stew them for ten minutes in enough water to cover, salt the water slightly to draw out blood and throw it away, as it rises in scum to the top. Take out the meat, strain the liquor and return the chopped heart to it, with a sliced onion, a great spoonful of catsup, some parsley, celery, cayenne pepper and a lump of butter. Stew until meat is very tender, when add a tablespoonful of browned flour to thicken. Boil up once and serve.—*Miss Ellen H. Fergus.*

COLD BEEF'S HEART.

Wash the heart and soak for half an hour in cold salted water. Wipe and stuff the ventricles with a forcemeat of bread crumbs and chopped ham or salt pork, minced fine and well seasoned. Sew up in cheese cloth fitted to the heart, and bring slowly to a boil in salted water, to which a tablespoon of vinegar has been added. Boil gently two hours, turning the heart several times. Put under a heavy weight when done and leave over night. Take off the cloth, slice and serve.—*Mrs. Arthur Froembling.*

HOW TO ROAST A TURKEY.

Select a large, fat, tender turkey and have it nicely dressed, drawn, washed, wiped dry and well singed. Rub it all over inside and outside with pepper and salt. Make a dressing out of 1 pound of light bread crumbs, half pound butter, heaping tablespoon finely minced onion, salt and pepper, 1 raw egg, and water to mix rather soft. Stuff the body and sew it up, then rub the turkey all over with butter and dredge with flour. Lay in pan on its breast and pour in 1 quart cold water. Have oven well heated, but not too hot, as it must cook slowly to be done. Allow one-quarter hour to each

pound. Have some butter in a plate with a larding-mop. From time to time baste turkey with the gravy in the pan, rub over with larding-mop and dredge again with flour. As it browns, turn from side to side, and last of all brown the breast. When done, it should be a rich dark brown all over and when a fork is stuck deep into it no red juice should run. Remove to hot dish. If the gravy is not thick enough add a teaspoon of flour creamed smooth with some of the grease skimmed from the gravy. If, while cooking, the gravy boils away too much more water should be added. When the turkey is done there should be about a pint of gravy. The giblets, boiled till tender and finely chopped, may be added to gravy if you like.—*Mrs. Donald Fowler.*

ITALIAN STEW.

Fry out a slice of salt pork. Have 3 pounds of beef for pot roast cut in pieces, brown these in the fat. Put the meat in a large sauce pan without water; add 4 onions cut in pieces, 6 tomatoes (canned will do) and a bunch of sweet herbs (any garden herbs you can get) and parsley, chopped fine, with a spoon of salt. Cover and stew four or five hours on the back of the stove. The cover should be tight and the process slow, until the vegetables have melted away and the meat is tender.

EXETER STEW. (English).

One-half pound beef, 1 ounce of dripping, 1 tablespoonful flour, one-half tablespoon salt, 1 dessertspoonful vinegar, 1 onion, 1 pint cold water and a little pepper.

METHOD: Heat drippings, slice onion and brown it in the drippings, sprinkle in the flour, add water by degrees. Put in salt, pepper, and vinegar, (vinegar softens the fibers of the meat and makes it more tender), let the gravy boil and when cooled a little, add the meat cut into neat pieces, let the whole simmer for one and one-half hours. When it has been cooking for one hour prepare the following:

SAVORY BALLS.

One-fourth pound flour; 1 and one-half tablespoonfuls chopped suet, one-half teaspoonful baking powder, one-half teaspoonful salt, one-fourth teaspoon pepper, one-half teaspoonful of thyme and marjoram, 1 teaspoonful chopped parsley.

METHOD: Mix all well together in a bowl, add sufficient water to make into a stiff paste. Put onto a floured board and divide into twelve; form into balls and drop them into the stew three quarters of an hour before it is ready. Arrange the balls around the meat when the stew is served.—*Mrs. E. Titter.*

BEEF STEAK AND KIDNEY PIE. (English).

INGREDIENTS: One pound steak, 2 ounces kidney, 1 and one-half teaspoonful salt and a little pepper. One and one-half breakfast cups boiling water, one-half Puff Pastry.

METHOD: Cut the meat and kidney into small pieces, then scatter over them the pepper, salt and a little flour. Put into a pan with the water and stew for one hour. Put in a pie dish and cover with the pastry. Decorate with leaves of parsley, brush over with egg and bake in a hot oven for one and one-half hour.—*Miss Nellie Titter.*

MEAT LOAF.

Twenty-five cents worth of chopped meat, mix with pork; 2 eggs, 12 crackers, 1 cup of milk, salt, pepper, butter to season. Bake one hour in hot oven. Baste often.—*Mrs. W. A. Bottorff.*

STUFFED PORK OR BEEF TENDERLOINS.

Split tenderloins nearly through, 1 cup stale bread crumbs, 1 level teaspoon butter, one-half teaspoon salt, pepper to taste. Wipe with cloth dipped in cold water. Rub crumbs and butter together, then put dressing on the meat and skewer together with tooth picks. Put in pan without water in hot oven for ten minutes, then salt and baste with the following sauce: One cup brown stock, 1 cup flour, 1 tablespoon butter. Bake three-fourths of an hour to an hour. Baste often.—*Mrs. Harry Yaeger.*

CANNELON (*Mrs. Rorer*).

One pound raw lean beef ground in the chopper. Season with onion, parsley, salt and pepper, mix with it 1 egg and half cup bread crumbs. Make into a loaf, wrap in paper and bake in a moderate oven not more than half an hour. Serve hot with tomato sauce.—*Mrs. Geo. Wiedeman*.

SPANISH BEEF.

Melt and brown 2 tablespoons of butter and add 1 slice of onion and cook until brown. Then add 2 tablespoons of flour and 1 cup of chopped boiled beef, 1 cup of canned tomatoes and 1 of beef stock. Season to taste and serve when thoroughly heated.—*Mrs. A. H. Van Iderstine*.

ESCALLOPED BEEF AND MACARONI.

One-quarter of a pound of macaroni, 1 quart of cooked beef, 1 cup of bread crumbs, 1 tablespoon of flour, 2 tablespoons of butter, 1 pint of water, salt and pepper. Boil the macaroni in salted water until tender. Make a sauce by rubbing the butter and flour together and adding a pint of water in which the macaroni was boiled. Season with salt and pepper. Place in a baking dish a layer of macaroni and season well, cover with part of the sauce, then add a layer of the meat, continue with the layers of macaroni, sauce and meat until all the materials have been used. Cover the last layer with bread crumbs and bake for half an hour. Serve in the same dish.—*Mrs. J. M. Vrooman*.

LAMB OLIVES.

Cut slices about a half inch thick from a leg of lamb, spread each with a good poultry dressing, roll up and fasten securely with small skewers or wood toothpicks. Put them in a dripping pan with a little water and a tablespoon of butter and bake in a hot oven for three-quarters of an hour, basting frequently. Serve with a good pan gravy.—*Mrs. J. M. Vrooman*.

VEAL STEW.

Two pounds of veal steak, cut 1 and one-half inches thick. Cut it into pieces and fry in one-half cup butter until nicely browned. Salt and pepper. Have ready a half cup of rice; pour onto the meat a pint and a half of hot water; add rice, a medium sized onion, sliced, a very little summer savory. Cook slowly, covered, four hours. Add water a trifle at a time as it boils away. This must be cooked over an asbestos mat, or a California toaster to keep the rice from sticking, and avoid stirring as it would break the meat. When finished the rice should have the consistency of thick gravy.—*Mrs. J. H. Williard.*

VEAL WITH EGGS.

Take a shank of veal and put on enough cold water to cover; boil until very tender. Pick meat up fine, season well with pepper and salt. Boil 4 eggs hard, slice. Lay in mould first a layer of meat, then eggs, then meat and so on. Season the gravy boiled down and pour over. It is better made the day before you wish to use it. Slice in thin slices. A brick loaf bread pan makes a good mould.—*Mrs. M. A. Sloane.*

VEAL LOAF.

Three pounds of veal, one-half pound salt pork, chopped fine, 3 eggs well beaten, 1 tablespoon pepper, 1 tablespoon salt, 1 grated nutmeg, 4 rolled soda crackers, 1 tablespoon cream, butter the size of an egg. Mix and make into a loaf, roast and baste like other meat.—*Mrs. W. W. White.*

VEAL LOAF.

Three pounds veal, 3 eggs, one-fourth cup butter, 1 teaspoon black pepper, 2 teaspoons salt, one-half pound ham, 3 tablespoons cream, 1 teaspoon onion juice, one-half teaspoon allspice, 2 teaspoons summer savory, one-half cup fine bread or cracker crumbs. Chop the veal and ham very fine. Beat the eggs without separating and melt the butter. Mix veal,

ham, crumbs and seasoning well together, add the eggs and when well mixed, the cream and melted butter. Mix thoroughly. Press into a mould previously wet with cold water and turn out carefully into a flat baking pan. Bake two hours in a moderate oven, basting occasionally with melted butter. Serve hot in a loaf with noodles around it, and a tureen of tomato sauce, or slice cold for luncheon.—*Mrs. A. W. Warr.*

JELLIED VEAL.

Wash a knuckle of veal and cut it into three pieces. Boil it slowly until the meat will easily slip from the bone, take out of liquor, remove all the bones and chop the meat fine; season with salt, pepper, mace and thyme, and a little sage if you like it. Put back into liquor and boil until it is almost dry and can be stirred with difficulty; turn into a mould until next day. Slice and garnish with parsley and a few slices of lemon. The juice of a lemon stirred in just before taking from the fire is an improvement.—*Mrs. D. Hilger.*

VEAL HEART.

Wash thoroughly inside and out in cold water. Trim off the valves and cordy tissues with a sharp knife. Fill with a forcemeat of dried bread crumbs, flavored with salt, pepper, chopped onion if you like, and 2 tablespoons melted butter. Dredge with flour, pepper and salt, and place in covered baker with a quart of cold water. Bake for 2 hours. A large heart requires a little more time and a small one less. During the last half hour, remove the cover of baker so that meat may brown.—*Mrs. A. Pfaus.*

A RAGOUT OF COLD VEAL.

Cut the veal into slices, put a large piece of butter into a frying pan, and as soon as it is hot dredge the meat with flour and fry a nice brown. Remove the meat and put into the pan as much cold gravy as you think proper, season with pepper and salt, a wine glass of tomato catsup, add veal and slices of boiled ham.—*Mrs. Hugh Wagner.*

FRICADELLE.

One pound of veal, 1 pound of beef, 1 pound of fresh pork, all chopped together very finely. Soften 3 large slices of white bread in water, then with the hands press out all of the water and rub fine. Mix thoroughly with the meat and add 2 or 3 eggs, salt, pepper and a small onion, grated. Shape into a loaf and with a knife mark slanting lines across the top of it as in baker's rye bread. In each of these press firmly a narrow strip of fat bacon. Place 2 pieces of butter the size of an egg in the pan, and bake well, basting often. This makes a superior meat loaf, hot or cold.—*Mrs. O. F. Wasmansdorff.*

ROAST CHICKEN.

Cut up chicken as if for stew, salt and pepper and dip each piece in flour. Lay flat in dripping pan. Dissolve 1 cup butter in 1 pint boiling water, turn over the chicken and simmer slowly until tender.—*Mrs. M. B. Darrow.*

SMOTHERED CHICKEN.

Split chicken open on the back and lay in dripping pan, dredge with flour, salt and pepper, spread with butter and pour a little water in the pan. Set in oven and baste often. When a fork enters easily, take from pan. Thicken the gravy with cream and flour.—*Mrs. E. G. Worden.*

BREADED CHICKEN.

Prepare young chickens as for frying. Dip each piece in egg and cracker crumbs. Season with pepper, salt and minced parsley. Put in a baking pan with piece of butter on top of each, add half a cup of water and bake slowly, basting often. When done place on a warm platter. Into the pan pour a cup of cream or rich milk, a cupful of bread crumbs, season well, let boil, and pour over chicken and serve.—*Mrs. W. B. Miner.*

PRESSED CHICKEN.

Boil the chicken until thoroughly done in as little water as possible. Remove the meat from the bones, cut it up as

fine as you would for salad, season with pepper and salt, wet the mould or dish you wish to put it in in cold water, lay thin slices of lemon or hard boiled eggs in the bottom, lay the chicken in, but do not press down. Dissolve half box of Cox's gelatine in a cup of the water the chicken was boiled in, and pour over it. When cold turn it out and serve either whole or cut in thin slices.—*Mrs. W. B. Miner.*

BOUDINS.

Chop sufficient cold chicken or turkey to make a pint. Put half a cup of water or chicken stock into a sauce-pan and add 2 tablespoons of soft white bread crumbs, boil a moment, take from the fire, add 1 tablespoon of butter and 3 eggs slightly beaten, add the meat, a teaspoon of salt and a quarter teaspoon of white pepper. Mix thoroughly and put into greased custard cups. Stand in a baking pan, half filled with boiling water, and cook in a moderate oven twenty minutes. While they are cooking prepare sauce by mixing a tablespoon of butter and 1 of flour, add half a cup of milk and half a cup of chicken stock, stir till it boils, take from the fire and add the yolk of 1 egg, half a teaspoon of salt and a dash of pepper. Strain into a serving dish and turn into it the boudins. The dish may be garnished with triangles of toasted bread, peas, parsley or curled celery tops.—*Mrs. A. W. Warr.*

SWEETBREAD OR CHICKEN MOUSSE.

Cut cooked sweetbreads into dice sufficient to fill one and a half cups. Dissolve a tablespoonful of gelatine in a cup of cold chicken broth and add a half cupful of hot broth. Add the sweetbreads, salt, and pepper and a dash of lemon juice, and stand in cold water until the mixture begins to harden. Have a cup of whipped cream beaten stiff and fold into the mixture now and put in individual moulds to harden. Serve in nests of water cress or lettuce with stiff mayonnaise dropped on the top of each portion, 1 olive placed on the mayonnaise on each. Chicken may be substituted for sweetbreads.—*Mrs. G. J. Wiedeman.*

CREAM CHICKEN WITH SWEETBREADS.

Take 2 sets of sweetbreads, take out pipes, trim and wash, cook for five minutes in boiling water salted, set on back of stove and simmer twenty-five minutes. Take them out, plunge in cold water, place on ice till wanted. Take 1 chicken and cook till tender, pick the meat from bones and chop with sweetbreads as for salad, not too fine, add 2 or 3 cans of mushrooms and mix together.

For cream for the above: Melt 2 heaping tablespoons of butter in sauce-pan, stir in 1 tablespoon flour till smooth, add 1 pint of sweet cream, teaspoon of salt, pinch of red pepper, 1 teaspoon of grated onion (or 2 of onion extract), and pour over and mix with the above rule. If not moist enough add more cream, put in baking dish, cover with bread crumbs, putting small pieces of butter over top. Bake twenty-five minutes. This quantity will serve twenty-five.—*Mrs. W. W. White.*

CREAMED CHICKEN.

Melt 2 tablespoons butter, add 2 tablespoons of flour and stir until smooth, add 1 and one-half cups of milk, stir until it begins to thicken, turn into a double boiler and add 2 cups of chopped cooked chicken, some salt and pepper. When thoroughly heated add the yolk of 1 egg and 1 tablespoon chopped parsley. Mushrooms make a nice addition to creamed chicken or chicken pie.—*Mrs. J. M. Vrooman.*

CREME OF CHICKEN.

One chicken of 4 and one-half pounds or 2 that will weigh 6 pounds, 1 can of mushrooms. Boil chicken until tender and when cold cut as for salad, put a quart of cream in a kettle on stove; to 4 tablespoons of melted butter add slowly 4 even tablespoons of flour, stir until perfectly smooth and pour into cream on stove, stir constantly until it thickens. Flavor with 1 onion grated, season very highly with salt and red pepper. Put chicken, mushrooms and dressing together. Put in a baking pan and cover with browned bread crumbs and bits of butter and pour a little cream over all, and bake twenty

minutes in a hot oven. This serves about twenty-four. You must season your dressing highly, else when mixed with chicken it will be flat.—*Mrs. W. B. Miner.*

CHICKEN EN CASSEROLE.

Prepare chicken as for frying, put in casserole with half cup of butter, put in oven to brown a little without water and uncovered for half an hour. Then add enough water to cover and bake four hours with the cover on. An hour before it is done, add salt, pepper and flour to thicken the gravy. Cut potatoes in balls and put in same time and other vegetables according to taste.—*Mrs. C. Lehman.*

POTTED LIVER.

Boil about equal quantities of beef and liver until you can stick a straw through it, remove all bits of fat and sinew and chop very fine. Then melt as much good butter as you can spare, add pepper, salt, spices to taste and mix hot with liver and beef. Mix thoroughly and pack in jar. This will keep a long time and makes nice sandwiches.—*Mrs. C. H. Baylies.*

CREAMED KIDNEYS.

One-half dozen lambs' kidneys soaked one hour in cold salt water, skin and cut out core and cut in very thin slices, add a cup and a half boiling water, 1 teaspoon salt, an onion sliced, a sprig of parsley and a saltspoon pepper. Cook slowly for half an hour. Add a dessertspoon cream and 1 tablespoon flour mixed with 1 tablespoon butter. Boil up and serve on nicely toasted rounds of bread. If beef kidneys are used get half as many and cook longer.—*Mrs. Jack Waite.*

MEAT SOUFFLE.

Use one or two kinds of meat, as chicken and veal and chop fine. Make white sauce of 2 tablespoons butter, 3 tablespoons flour, 1 cup warm milk, 1 teaspoon parsley, 1 teaspoon onion juice, one-half teaspoon salt and a little pepper. Add

1 cup meat, 1 saltspoon celery salt, yolks of 2 eggs. Bake twenty to twenty-five minutes. For fish soufflé, use vinegar instead of onion juice.—*Mrs. W. W. White.*

MEAT PIE.

Place a layer of finely chopped cold meat in a buttered baking dish, season with salt and pepper, then a layer of bread crumbs, with bits of butter and a little milk; alternate the layers until dish is full. Moisten with gravy or warm water and bake about three-quarters of an hour. If the top layer of bread crumbs is moistened with milk it will help it to brown nicely.—*Mrs. W. E. Cort.*

SWEETBREAD PATES.

Wash, blanch and parboil sweetbreads. Cut into dice and mix with an equal quantity of canned mushrooms, also diced. Blanch and shred into tiny bits, a dozen almonds. Have ready a cupful of good drawn butter highly seasoned. Stir in sweetbreads and almonds and place over fire in double boiler. Heat a dozen pate shells in the oven and when the mixture is quite hot, the shells may be filled.—*Mrs. J. M. Vrooman.*

SWEETBREAD PATES.

Chop three-quarters pound firm butter into 1 pound chilled flour. Chopping bowl, knife, rolling pin, board and pate pans must be cold. When butter is in tiny bits pour into bowl a generous half pint of ice water, stir all to a dough with large spoon, transfer to board and with as few strokes as possible roll into sheet half-inch thick, roll out, double up, and roll out again; fold once more and roll out again, always lightly and quickly. Three rollings out should suffice. Line pate pans with the pastry, greasing tins thoroughly. Fill with sweetbread mixture and bake in quick oven a delicate brown. Filling—Parboil, blanch and cut (not chop) the sweetbreads into small pieces, cook together 1 tablespoon each of butter and flour and when they bubble add slowly, stirring constantly,

1 cup rich milk or thin cream. When boiling pour very slowly on 2 beaten eggs. Return to fire and add sweetbreads, cook for a moment, set aside to cool before filling the pastry shells.—*Mrs. D. L. Shafer.*

SWEETBREADS ON TOAST.

Boil and chop fine a pair of sweetbreads, make a cream sauce of butter and flour and milk, season with half an onion, salt and pepper. Mix and put on slices of toast.—*Matilda Christopherson.*

SWEETBREAD FRITTERS.

Parboil the sweetbreads, cut into small pieces, season with salt, pepper and parsley, dip into batter and fry in hot lard.—*Mrs. Hugh Wagner.*

SWEETBREADS WITH TOMATOES.

Select 2 large sweetbreads, soak them in warm salt water for 1 hour, then boil for ten minutes to make them firm and white. Put three-quarters of a cup of water into a stew-pan, and the sweetbreads with pepper and salt to taste, and 1 tablespoonful of browned flour, blended with 1 tablespoonful of butter. Stir well together, stew slowly for half hour, then set in a quick oven until nicely browned. Take the sweetbreads out and put them into a dish, pour 1 cupful of stewed tomatoes into the gravy, thicken with half tablespoonful of flour rubbed smooth with an equal quantity of butter, season with pepper and salt, let come to a boil, then strain and pour over the sweetbreads and serve.—*Mrs. Edmund Wright.*

CECILS.

Two cups cold meat, tablespoon butter, half teaspoon onion juice, one-fourth teaspoon black pepper, yolks of 2 eggs, 2 tablespoons stale bread, half teaspoon salt. Chop meat fine, put all together and cook until well mixed. When cold form into balls size of a walnut, dip in egg and cracker and fry in hot lard. Serve with sauce.

Sauce: Put 1 tablespoon butter in a spider with 1 even teaspoon of flour. Rub together until smooth. Add 1 gill cream, 1 gill stock. Stir until it boils, take from fire, add beaten yolks of 2 eggs, season and serve.—*Mrs. W. B. Miner.*

MEAT CROQUETTES.

Put on to boil half cup milk, add 1 cup chopped cooked meat, 1 cup boiled rice, salt and pepper. When boiling, add 1 egg well beaten, 2 tablespoons butter, boil one minute. Shape into croquettes, dip in egg and crumbs and fry in deep fat in frying basket. Drain on soft brown paper.—*Mrs. L. W. Reeder.*

VEAL CROQUETTES.

Scald 1 pint milk, melt 2 and one half tablespoons butter and add to it 4 heaping tablespoons flour. Stir this into milk and cook until it is a thick paste. Season highly with salt, pepper, cayenne and celery salt. Then mix with this 2 cups—packed—of cold chopped veal, some onion juice and chopped parsley. When cold make into croquettes, dip in beaten egg, roll in sifted bread crumbs, dip again in egg and crumbs and fry in wire basket in deep fat. Serve with tomato sauce.—*Mrs. F. E. Wright.*

VEAL CROQUETTES.

Chop meat very fine and add 1 egg. Take 1 large spoon of butter and 1 of flour, mix thoroughly, then add enough milk to make a thick gravy, cook well and add meat. Season highly. Let all get heated through and when almost cold mould any shape desired, with crackers and egg. Let stand half a day and brown in deep boiling lard.—*Mrs. Arthur Froembling.*

CHICKEN CROQUETTES.

Season 3 cups finely minced chicken with juice of 1 onion, little chopped parsley, salt, black pepper, cayenne. Stir into a cup of boiling milk, 1 tablespoon butter, with heaping teaspoon flour rubbed to a cream. When cold add to chicken, roll into shape, dip in egg, then cracker crumbs and fry in deep fat.—*Mrs. D. E. Hemphill.*

CROQUETTES.

Use cold veal or chicken or any kind of cold meat on hand, chop fine and make a paste of 1 tablespoonful butter, 1 and one-half tablespoonfuls flour, 2 yolks of eggs, salt and pepper and sage. Add a little meat liquor or milk. Add the meat when paste has cooled. Shape into croquettes and fry in deep fat after rolling in eggs and bread crumbs.—*Matilda Christopherson*.

MEAT DUMPLINGS AND SPANISH SAUCE.

Three cups of chopped cold beef, 1 cup water and one-half cup of flour; mix together and make into balls. Drop into hot water and boil fifteen minutes.

Sauce: One large onion cut fine, 1 and one-half cups canned tomatoes, piece of butter the size of an egg, pepper and salt, small dash of cayenne pepper, 1 tablespoon flour. Cook onion ten minutes in butter, then add tomatoes and flour, salt and pepper. Take meat balls out on platter and garnish with sauce.—*Mrs. Hampson*.

POT PIE DUMPLINGS.

Mix and sift together 1 pint of pastry flour, 1 heaping teaspoon baking powder and half teaspoon salt. Beat 1 egg thick and light, stir this into the dry mixture and add enough water to make a dough stiff enough to hold its shape when dropped from a spoon. Steam or cook on top of stew, closely covered, for fifteen minutes.—*Mrs. A. W. Warr*.

YORKSHIRE PUDDING.

One pint of milk, 4 eggs, whites and yolks beaten separately, 1 teaspoon salt, 2 teaspoons baking powder sifted with 2 cups flour. Bake in dripping pan into which you have put some of the drippings from your roast. Bake thirty or forty minutes. This and plain boiled rice are good substitutes for potatoes or nice served with potatoes. Serve with gravy from the roast.—*Mrs. E. K. Cheadle*.

DRESSING FOR FOWL.

Stale bread crumbs or stale buttered toast, rolled out fine. Add a good sized onion chopped fine, a generous amount of butter, enough to moisten the bread, season highly with salt and pepper, sage and savory. Very nice for duck, using a little less butter.—*Mrs. W. D. Symmes.*

TURKEY DRESSING.

Take half a loaf of dried bread and soak in cold water. After soaking it drain off all the water and press well so as not to have it too moist. Then put into a pan, 1 large tablespoon of butter, chop a small onion and add it to the butter. Put on the stove and let it brown, add the bread, also 1 cup of chopped apples, half cup of raisins, parsley, salt and pepper to season.—*Mrs. H. C. Brown.*

Spare ribs are nice boiled with Sauer Kraut.

VEGETABLES

"Herbs and other country messes."—*Milton*.

STUFFED POTATOES.

Take 6 even sized potatoes, scrub and bake. When done cut a round piece off the top of each. Scoup out the inside carefully so as not to break the skins and set aside the empty cases with the covers. Mash the inside very smoothly, working in salt, pepper, two-thirds cup of cream, 3 tablespoons grated cheese and 2 beaten eggs. Beat all until creamy. Fill skins with this and set in a bake pan on their ends. Bake till scalding hot and serve.—*Mrs. David Hilger*.

X DELMONICO HASHED POTATOES (*Mrs. Rorer*). X

Pare and chop fine 4 good sized raw potatoes. Season highly with salt and pepper and put in baking dish, just cover with milk and bake in a quick oven forty minutes. Serve in baking dish.—*Mrs. Jack Waite*.

POTATO POMPON.

Season cold mashed potatoes; take a tablespoonful at a time and roll into a ball. Dip these in egg beaten light, roll in bread or cracker crumbs and plunge into a kettle of hot fat and fry as you would doughnuts.—*Mrs. A. W. Bower*.

SARATOGA POTATOES.

Pare and slice potatoes very thin, soak in ice water for several hours, when ready to cook, drain and dry in a napkin. Then drop a few at a time in hot lard, stirring gently. Skim out, sprinkle with fine salt.

POTATO PUFFS.

Take warm, seasoned, mashed potatoes and form into cylinders, dip these in egg, place on a tin pie plate and sprinkle with a trifle fine bread crumbs. Brown in hot oven. They should pop open.—*Mrs. C. S. Watson.*

POTATO PUFFS.

Two cups cold mashed potatoes. Stir into them 2 table-spoons melted butter, beat to a white cream, add 2 eggs, beaten very light, 1 teacup of milk, salt to taste, beat all together in a deep dish and bake in a quick oven until nicely browned.—*Mrs. W. B. Miner.*

ESCALLOPED POTATOES.

Six large potatoes sliced thin, put in 2 quart baking dish, 1 quart of milk and half a cup butter, salt and pepper to taste and bake one half hour in hot oven.—*Mrs. Hampson.*

WOODEN SHOE POTATOES.

Select potatoes of an even size. Peel and cut in the shape of a wooden shoe, scooping out a round hole on the top. Put 3 whole cloves on each side of front to imitate the eyelets. Dip in hot lard and set in pan to bake in oven. When done serve on lettuce leaf and fill the hole on top to overflowing with creamed French peas. Serve while hot.—*Mrs. J. B. Rauch.*

A GOOD WAY TO COOK CABBAGE.

Chop cabbage, cover with boiling salted water and cook half an hour till done. Drain well and pour over the sauce given as "Egg Sauce," omitting the eggs.

A NICE WAY TO PREPARE CABBAGE.

Cut cabbage and boil till done, season with salt and pepper, drain and pour over a sufficient amount of sour or sweet cream into which you have poured a little vinegar.—*Mrs. M. B. Darrow.*

MOCK CABBAGE.

Two cups chopped or ground cabbage, 1 and one-half cups of cracker crumbs, one-half cup butter, salt and pepper to taste. Put in a 2 quart baking dish first a layer of the cabbage, salt and pepper, then a layer of the cracker crumbs, over each layer put a little of the butter. Moisten with 1 and one-half cups of milk. Bake one-half hour.—*Mrs. Hampson.*

COLD SLAW WITH CREAM.

Chop cabbage fine, season with salt, pepper and sugar. Then pour over it sweet cream enough to make a dressing and a little vinegar to taste.—*Mrs. Wm. Vannest.*

HOT SLAW.

Chop cabbage fine, cut 5 thin slices of bacon into dice, put in frying pan and fry brown. Add 1 and one-half tablespoonfuls of flour, rub smooth, add three-fourths cup of water and three-fourths cup vinegar, cook until thick as gravy. Add cabbage and stir until well mixed and hot. Serve in vegetable dish and pour over all one-half cup cream before serving.—*Mrs. J. B. Rauch.*

HOT SLAW.

Three eggs, 1 heaping teaspoon mustard, 1 generous lump of butter, 1 tablespoon sugar, salt, pepper. Shave cabbage fine, mix and let boil up several times, serve hot.—*Mrs. M. B. Darrow.*

LADIES' CREAM CABBAGE.

Select nice firm head and shave on slaw cutter; put over fire with enough salted water to cover, cook until done. Put butter the size of an egg into sauce pan, rub in large tablespoonful of flour, add 2 cups of milk, salt and pepper; boil until it thickens. Stir into cabbage and serve while hot.—*Mrs. J. B. Rauch.*

STEWED CARROTS.

Wash and scrape and cut into thin slices across the carrot. Put into stew pan with salted water to cover and boil slowly until tender, drain, add butter to taste and serve hot.—*Mrs. E. K. Cheadle.*

CAULIFLOWER.

Trim off the leaves and as much of the stalk as you can without separating flowerets. Put in boiling salted water, stem up, boil till tender, place in dish flower part up, and pour over a thick gravy made of flour, butter, milk and salt. Grate nutmeg over top.—*Mrs. R. Von Tobel.*

STEWED CELERY.

Clean the heads thoroughly, cut in small pieces and stew in a little broth. When tender add some rich cream, a little butter and flour enough to thicken. Season with pepper, salt and a little nutmeg, if that is agreeable.—*Mrs. O. W. Belden.*

CORN OMELET.

One can of corn, 3 eggs, 1 cup of milk, tablespoon butter, salt and pepper to taste; stir together and bake fifteen minutes.—*Mrs. Hampson.*

CORN OYSTERS.

Grate 8 ears of corn, add 2 beaten eggs, salt and pepper, fry in hot fat in spider, dropping batter from spoon, oyster shape.—*Mrs. D. E. Hemphill.*

CORN OYSTERS.

One pint sweet corn grated from the cob, half teacup of sweet cream or rich milk, 1 well beaten egg, salt and pepper to taste, and 1 small teacup of flour. Fry in very hot drippings or lard.—*Mrs. W. E. Cort.*

CORN BALLS.

One cup of corn from the ear, or canned, 1 cup of mashed potatoes, mix, add 1 beaten egg with a little salt and pepper, mix thoroughly and make into balls same as potato balls. Roll in flour and fry in a hot buttered skillet or frying pan. This receipt makes 4 balls.—*Mrs. O. E. Bennett.*

CREAMED CORN AU GRATIN.

Melt one-fourth cup butter. Cook it in one-fourth cup flour, one-half teaspoon salt, and dash of pepper. Then stir in 1 cup and a half rich milk. Cook and stir until thickened. Then stir in 1 pint canned or green corn cut from the cob. Let boil once and turn into baking dish. Cover top with three-fourths cup of fine cracker crumbs mixed with one-third cup melted butter. Bake ten or fifteen minutes.—*Mrs. F. E. Wright.*

CORN FRITTERS.

One-half small can of corn, 2 eggs, 2 tablespoons milk, pinch of sugar, 1 teaspoon melted butter, and flour to make as thick as pancake batter. Beat whites separately and add last. Cook on griddle same as hot cakes.—*Mrs. A. W. Borwer.*

BOSTON BAKED BEANS.

Soak a quart of beans over night. In the morning put them into a bean pot with a piece of fresh salt pork (about a pound) and water enough to cover them. Bake slowly all day, keeping them just covered with water, adding boiling water when necessary. About half an hour before serving time let the water boil down so you can just see it when you tip the pot up sidewise, otherwise they will be too wet. If they are not salt enough add salt to taste.—*Mrs. H. A. Moulton.*

WHITE WAX BEANS.

Boil in salted water. When done drain and pour on sweet cream, let boil up, season and serve.—*Mrs. Geo. J. Wiedeman.*

DRIED LIMA BEANS.

Soak over night, boil until tender, drain, add cream or milk, butter, pepper and salt, thicken slightly.

A NICE WAY TO FIX TOMATOES.

Take 6 large, firm tomatoes, or 1 good sized can, remove skin and put in pan with cup of water. The fresh ones only need the water. Chop a large onion and add to them also 1 cup bread crumbs, large piece of butter, salt and plenty of pepper. Cover top with crumbs and bake half hour in hot oven.—*Mrs. W. A. Long.*

FRIED TOMATOES.

Slice firm ripe tomatoes one-third inch thick, dip in flour or batter and fry a delicate brown. They might be called "Mock Oysters."—*Mrs. John Warr.*

STUFFED TOMATOES.

Select round, smooth tomatoes. Cut a slice from stem end so as to be able to insert a teaspoon. Scoop out inside and place in bowl. In bottom of tomato place small piece butter and a little salt. In mixture in bowl use salt, red pepper and sugar to taste and a little rolled cracker. Fill tomatoes with this mixture. Put a little butter on top and sprinkle slightly with rolled cracker. Bake about twenty minutes. Serve in a baking dish or ramekins.—*Mrs. J. L. Bright.*

TOMATOES WITH CREAM DRESSING.

If one does not like the taste of oil in dressing, a very nice one may be made with cream instead. To serve tomatoes most invitingly remove the skins, make a hollow at each stem end and stand on ice until thoroughly chilled. For the dressing allow to the yolks of 3 hard boiled eggs, 1 raw yolk, 1 tablespoonful of melted butter, 2 tablespoonfuls of vinegar, 1 gill of thick cream, half a teaspoonful of salt and a little pepper.

Mash the boiled yolks fine, then work them smooth with the raw yolk, add the salt, pepper and melted butter, then the cream well whipped, lastly stir in the vinegar. Drop a spoonful into the hollow made in each tomato and serve on a crisp leaf of lettuce.—*Mrs. G. J. Wiedeman.*

ICED STUFFED TOMATOES.

Scald and peel six solid tomatoes. Cut off stem end and with a spoon scoop out the seeds. Stand the tomatoes on the ice for two hours. When ready to serve, chop 1 new onion, a little watercress if you can get it, a bit of parsley and a cucumber. Mix a half teaspoonful of salt and a pinch of pepper with 2 tablespoons of olive oil into which is beaten a tablespoon of vinegar. Pour this over the mixture and fill it in the tomatoes. Serve each tomato on a lettuce leaf.—*Mrs. J. M. Vrooman.*

A GOOD WAY TO COOK ONIONS.

Bake them in the oven with the paring on. When done take off the skin and cut them down the center, put a little butter on each one and a dash of pepper if liked. Serve very hot.—*Mrs. Fred Warren.*

STEWED PEAS WITH ONIONS.

Put a tablespoon of butter in frying pan; when hot, add 2 or 3 medium sized onions, sliced thin, let brown stirring often. When brown, turn in a can of peas, or if in season use fresh ones, adding water; season well with salt and pepper, and thicken a little.—*Mrs. M. I. Burke.*

CHEESE AND ONIONS (English).

One-half pound cheese, 1 pint milk, 1 or 2 eggs, three-fourths pound onions, a little water, pepper and salt.

METHOD: Chop onions and boil in a little water until soft, then drain off water and add milk; as soon as this boils,

add the cheese sliced. Care must be taken not to let the milk boil again after the cheese has been added. Add pepper and salt to taste. Cook until cheese is soft, then add 1 beaten egg, or 2 if required rich, and stir quickly for a few seconds. Let it stand five minutes, then serve on hot plates.—*Miss Nellie Titter.*

CREAMED BEETS.

Boil beets in unsalted water until tender. Rub off skins and dice. Pour over a cream sauce made of 2 tablespoons butter and 2 tablespoons flour blended, add a little salt and pepper, then gradually a pint of hot milk or cream.—*Mrs. R. J. Covert.*

SUMMER SQUASH.

Pare and cut up the squash (or crooked neck) and steam until done. Drain off every bit of water. Now put in a porcelain kettle on the back of stove and mash with a wooden potato masher, evaporating the water. To a pint of the squash add a heaping tablespoonful of butter, salt and white pepper, a saltspoonful of sugar and a tablespoonful of whipped cream. Serve in a hot dish.—*Mrs. J. H. Williard.*

MACARONI AND CHEESE.

Break macaroni in 2-inch pieces, boil till tender in salted water, put in colander and pour through it cold water, to prevent its sticking together. Put a layer in bottom of the baking dish, in which it is to be served, on this put bits of butter, salt, pepper and 1 tablespoon flour. Then a layer of grated cheese, another of macaroni, flour and seasoning. Continue until the dish is full, having cheese on top. Pour over from one-half to 1 cup of milk and bake until the top is brown. If of the right consistency it will not run when served.—*Mrs. M. A. Sloane.*

ITALIAN MACARONI.

Boil and drain as directed above. Heat again in a rather thick tomato sauce. When serving, pass with it grated cheese.—*Mrs. M. A. Sloane.*

SOUFFLE OF HAM, MACARONI AND CHEESE.

Cook three-fourths of a cup of macaroni broken into inch lengths in rapidly boiling salted water until tender; drain and rinse in plenty of cold water. Butter a baking dish and put the macaroni into it alternately with cold boiled ham, finely chopped, using in all about 1 cup of ham, and sprinkle each layer with grated Parmesan cheese and bits of butter. Beat 2 eggs, mix with a generous cup of milk, and pour over the macaroni and ham. Let bake in a slow oven until a custard is formed.—*Mrs. Homer Detrick.*

CREAMED MUSHROOMS.

Drain liquor from can of mushrooms and place in bowl to use for the sauce. Melt 1 tablespoon butter, add 1 tablespoon flour, then add gradually the liquor from the mushrooms and enough cream to make a thin sauce. Put in mushrooms, season with salt and when thoroughly hot serve on squares of toast..

MUSHROOM SAUTE (For the Home Grown Article)

Wash and peel mushrooms and if very large cut into pieces. Stems should be removed from the mushrooms, but when white and tender may be cooked also. Melt in skillet a half cup of butter. Put in the mushrooms and let cook without a cover until the liquid which cooks out of them is entirely boiled away and the mushrooms are beginning to brown. Stir constantly now until well browned, then sift over them 2 heaping tablespoons of flour, stirring till the flour is browned when one and one-half cups of milk should be stirred in gradually and allowed to boil to the thickness of chicken gravy. The butter will furnish sufficient salt. About thirty minutes is required for preparing mushrooms in this way.—*Mrs. A. Pfau.*

FRIED APPLES.

Select moderately tart apples, cut in slices across so they will be circular, let slices be half inch thick. Brown in hot fat

in a frying pan and sprinkle with powdered sugar.—*Mrs. J. M. Vrooman.*

PARSNIP FRITTERS.

Three parsnips boiled and mashed fine, add 2 well beaten eggs, butter the size of an egg, small teacup of milk, salt to taste, and enough flour to make a thin batter. Upon a hot buttered griddle drop the mixture and bake.—*Mrs. O. W. Belden.*

BANANA FRITTERS.

Beat 3 or 4 bananas to a cream, add 1 egg, 1 cup flour, in which 1 teaspoon of baking powder has been sifted, 1 salt-spoon of salt, and about one-fourth cupful of sweet milk or enough to make a drop batter. One teaspoon sugar and 1 tablespoon of lemon juice may also be added. Beat until very thoroughly mixed. Have the fat heated as for doughnuts so the batter will rise to the top immediately. Dip a clean spoon in the fat and use it to shape the fritters. Do not make them too large. Fry until well browned, drain on soft paper, sprinkle with powdered sugar or serve with lemon sauce.—*Mrs. J. M. Vrooman.*

CHEESE CROQUETTES.

Grate 1 pound of cheese, make a paste as for other croquettes, with 2 tablespoons of flour, 1 of butter and enough milk to make the paste quite thick. Mix the cheese with the paste and form the croquettes, roll in eggs and bread crumbs and fry at once in deep fat or they will go to pieces. Serve with salad course.—*Matilda Christopherson.*

RAMEQUINS.

Boil till smooth 2 ounces of grated bread, 1 gill milk, stirring often, and 4 tablespoons grated cheese, 2 tablespoons butter and take from fire. When butter has melted, stir in yolks of 2 eggs, one-third teaspoon mustard, cayenne, salt to taste. Let cool slightly and add stiffly beaten whites of 3 eggs. Bake in small china dishes and serve at once, as they soon fall. Bake ten or fifteen minutes.—*Miss Flora Brown.*

RISOLLE.

Put about 1 tablespoon of butter, or better still, sweet drippings in your frying pan; stick 4 or 5 cloves into a medium sized onion and brown. Wash and drain 1 teacup of rice and brown slightly in hot fat with onion, stirring constantly. Pour into this about 3 cupfuls of any stock, veal or chicken preferable, add 1 bay leaf. Set on back of stove and let simmer without stirring about one-half hour. If too thick, add more stock or water, if too thin, boil down. The rice will keep its shape if not stirred.—*Mrs. Mary Weistaner.*

POTATO NOODLES.

Grate cold boiled potatoes, add one-half cup sweet milk, 1 beaten egg, season with salt to suit, flour to make stiff. Take enough dough the size of a walnut, mould with the hands on the baking board until it is rolled out about a finger length and about as thick; use flour enough to keep from sticking. Cook about twenty minutes in boiling water with a little salt in it. Skim out on a platter and keep hot; brown small pieces of bread in hot butter, put over the noodles. Beat 3 eggs and throw over all while hot, this will cook the eggs sufficiently. Excellent.—*Mrs. A. D. Myers.*

NOODLES.

Beat 2 eggs well without separating; add slowly 1 and one-half teacups flour, or a little more, and a saltspoon of salt until you have quite a stiff dough. Flour your pastry board well, lay the dough upon it and roll out until the sheet is as thin as paper. Fold this sheet over and over, just as you would roll a jelly roll and then with a sharp knife cut off strips of the dough about one-eighth of an inch wide. Shake these out and they will unroll. Lay them lightly on a tray or platter to dry. Boil for fifteen minutes in salted boiling water. Serve with crustades or bread crumbs browned in butter and pour a little melted butter over them. These noodles may be made in quantities and will keep for weeks in an air tight tin box.—*Mrs. A. W. Warr.*

APPLE FRITTERS.

Make batter in proportion of 1 cup milk to 2 cups flour, heaping teaspoon baking powder, 2 eggs, 1 tablespoon sugar, pinch of salt. Heat milk little more than milk warm, add it slowly to beaten yolks and sugar. Then add flour and whites of eggs. Mix and throw in thin slices of sour apples, dipping batter over them. Drop spoonfuls into boiling lard, fry light brown. Serve with maple or sugar syrup.—*Mrs. E. K. Cheadle.*

Mix a grated raw potato with Sauer Kraut a little while before serving. Let the water drain from the potato before putting in and boil a little.

SAUCES FOR MEATS AND VEGETABLES

“What is sauce for the goose is sauce for the gander.”

TOMATO SAUCE.

One pint tomatoes, half pint hot water, 1 tablespoon butter, 1 tablespoon flour, 2 whole cloves, 2 peppercorns, 2 allspice, 2 small onions cut into small dice, 1 bouquet of sweet herbs, 2 sprigs of parsley, 1 teaspoon salt, one-eighth teaspoon pepper. Cook half an hour and strain. Serve with chicken croquettes.—*Mrs. Chas. Williams.*

TARTAR SAUCE.

Yolks 2 eggs, add 1 cup olive oil, slowly stirring constantly and adding vinegar alternately to suit taste. Stir in chopped pickles and capers, a pinch of mustard and salt. Serve with small fish.

X MUSHROOM SAUCE. X

Melt 1 tablespoon butter and brown; add 1 tablespoon flour, 1 cup of stock or hot water until it thickens, then add one-half can mushrooms cut in half with a silver knife. Cook only long enough to heat through.—*Mrs. A. W. Warr.*

MUSHROOM SAUCE.

Two tablespoons of butter, one-half teaspoon beef extract, 1 pint water, heaping tablespoon flour, one-half teaspoon salt, dash of pepper, 1 small can of mushrooms.—*Mrs. C. Lehman.*

WHITE SAUCE.

Put 2 tablespoons butter in small sauce pan; add 1 pint hot milk, a good pinch of salt, some cayenne pepper and the heart of 1 onion. Rub smoothly 2 tablespoons flour with a little milk and pour slowly into milk, stirring constantly. Let boil up, keep on stirring and put at the back of the fire. Have ready well crumbled the yolks of 2 hard boiled eggs, beat these well into the sauce. Just before pouring it over the fish or other article to be dressed, let it boil up once more, but take care to stir all the time. As a sauce for small new potatoes, for chicken hash or veal stew this is excellent, but care must be taken in making it.—*Mrs. D. L. Shafer.*

EGG SAUCE.

Put 2 tablespoons butter in small sauce pan; when melted stir in 2 tablespoons dry flour, when smooth add 1 pint hot milk and cook till it thickens. Season*highly and add 3 chopped hard boiled eggs.

FISH SAUCE.

Into 1 quart boiling water put 4 tablespoons flour rubbed well in a heaping cup of butter, half teaspoon pepper and 1 teaspoon salt, slice 4 cold hard boiled eggs and add with a little green parsley before serving.—*Miss Flora Brown.*

HOLLANDAISE SAUCE.

Wash one-third cup of butter and divide into 3 parts. Put 1 piece in a sauce pan with half a tablespoon of vinegar and the yolks of 2 eggs. Stir over hot water until the butter begins to melt. Then add the second part of the butter and when that is melted the third part. Withdraw as soon as the sauce is thickened and season with half a teaspoon of salt, cayenne and tomato catsup.—*Mrs. Walker J. Wells.*

MUSHROOM SAUCE FOR BEEFSTEAK.

Take a can of French mushrooms, drain off the liquor and cut them into even sizes. Put some butter into the pan in which you have cooked the beefsteak and put the mushrooms in. Stir them about until brown. Add about a tablespoonful of flour, and brown also. Then pour in the liquor from the mushrooms. If there is not enough of it add hot water to make the gravy of the right consistency. Pour over the steak and serve at once.—*Mrs. F. E. Smith.*

TOMATO SAUCE.

One pint of tomatoes, run through a sieve, add 1 teaspoon sugar, 1 teaspoon salt, 1 tablespoon butter, half teaspoon onion extract (omitted till nearly done), 1 tablespoon cornstarch, make quite hot with paprika. Color with 3 drops fruit coloring.—*Mrs. Mattie Cupp.*

DRAWN BUTTER.

Take a cup of best fresh butter and mix thoroughly with a tablespoon of flour, add a teacup of boiling water. Stir until smooth. If you set it on too hot a fire it will be oily. If the butter and flour are not well mixed it will be lumpy. If you put too much water it will be thin and poor. All these defects are to be avoided.—*Mrs. Geo. J. Weideman.*

MINT JELLY.

Boil 1 cup sugar and 1 cup vinegar six minutes after boiling begins. Add 1 scant tablespoon gelatine that has been soaked in cold water to cover, one-fourth teaspoon each paprika and salt, and three-fourths cup mint (well pressed down) chopped fine and a little green coloring. Stir in pan of ice water until mixture begins to thicken then turn into jelly tumbler or small mould. I prefer to strain it but you may do as you choose. Use the cultivated mint, not the wild, and serve with mutton or lamb.—*Mrs. F. E. Wright.*

MINT SAUCE.

Six or 7 sprigs of fresh mint, (cultivated mint, not wild) put in a small cooking dish with 6 tablespoons of vinegar and 4 level tablespoons of sugar. Cook four or five minutes, strain and pour over some fresh mint, chopped fine.—*Mrs. J. L. Bright.*

SALADS

"We are such stuff as dreams are made of."

When mixing an ordinary French dressing it is better to stir the salt and pepper and other seasonings into the vinegar, instead of into the oil. If the salt is mixed with the oil, as is so often the case, it will not melt and will make the salad gritty.

A plain lettuce salad is improved if a small bit of onion is added. A French cook would rub the salad bowl with a bit of garlic or toss a single clove of garlic in his lettuce before sending to the table. A teaspoonful of tarragon or chives also makes a delicious addition.

A SIMPLE SALAD DRESSING.

To 4 measures of sour cream use 1 measure of vinegar. Salt, pepper and mustard to taste. Beat thoroughly. Add sugar if desired for lettuce or cold slaw cabbage.—*Mrs. J. I. Corbly.*

A SIMPLE SALAD DRESSING.

Add half tablespoon butter to one-quarter cup vinegar and let it come to a boil. Pour this upon the well-beaten yolks of 2 eggs, return to fire and stir till it thickens; add half saltspoon celery seed, half teaspoon white sugar, salt and pepper. Let cool and add half cup thick whipped cream or half cup of thick sour cream.—*Mrs. A. W. Warr.*

SOUR CREAM DRESSING.

Put 1 cup of vinegar, one-half cup of sugar and lump of butter size of walnut on to boil. Mix 1 egg, 1 cup of sour cream, and 1 tablespoon flour into a smooth paste and stir

into the boiling vinegar. Cook until it thickens. Fine for cabbage and celery salad. It may be thinned with sweet cream for lettuce.—*Clara M. Main.*

X MUSTARD DRESSING. V

One cup of sour cream, 2 eggs, 2 tablespoons of sugar, one-third cup of vinegar, 1 teaspoon of mustard, salt. Put all together and boil until thick.—*Mrs. Theo. Hogeland.*

SALAD DRESSING.

Two-thirds cup of vinegar and butter size of egg. When hot add 1 cup sweet cream and yolks of 4 eggs well beaten together and let it all come to a boil, when cool add salt, pepper and mustard to taste. Celery salt may be added if desired.—*Mrs. W. E. Cort.*

SALAD DRESSING.

One cup vinegar, put on stove in granite basin and when hot add 1 tablespoon sugar. Beat the yolks of 10 eggs and add a little flour for thickening, pour eggs into vinegar, stirring constantly until it is somewhat thick. Then add 1 tablespoon mustard, dissolved in a little hot water. Stir well, take from fire and add half cup butter, putting in a little at a time. Now add half teaspoon salt, half teaspoon pepper, half teaspoon curry powder; lastly, if you have cream, put it in and stir well. This is a very nice way to use yolks of eggs after making angel cake and the dressing will keep in a cool place a long time.—*Mrs. W. B. Miner.*

SALAD DRESSING.

Beat yolks of 3 eggs to a cream, add 3 tablespoons sugar, a generous pinch of red pepper, 2 tablespoons butter, 1 teaspoon mustard, 1 of salt, half cup vinegar, beat whites of eggs separately and add last. Cook in a bowl, set in hot water, stirring until it thickens. Just before using add half cup of sweet cream.—*Mrs. D. E. Hemphill*

SALAD DRESSING.

Take sweet cream, sweeten to taste, and add vinegar also to taste. The vinegar thickens the cream to just the right consistency. Especially nice for lettuce.—*Mrs. Geo. Wiedeman.*

X MAYONNAISE DRESSING. X

Put yolks of 3 raw eggs in a bowl and add oil, a drop or so at a time, stirring constantly, using 1 bottle of oil. When very thick, thin with a little lemon juice, then add oil and lemon alternately until the juice of 2 lemons is used. Season highly with mustard, salt and cayenne. When ready to serve add, if you like, half cup whipped cream, but I prefer it without. This dressing should be thick when done. Do not mix with meat until shortly before serving.—*Mrs. F. E. Wright.*

FRENCH DRESSING.

Put half teaspoon of salt, one-quarter teaspoon pepper in bowl and add 6 tablespoons olive oil and then stir in a little at a time, 2 tablespoons of vinegar or lemon juice. Stir constantly until dressing begins to thicken and form an emulsion, and it is ready for use.—*Mrs. M. A. Sloane.*

A FRENCH DRESSING FOR LETTUCE.

The juice of 2 lemons, 2 tablespoons of olive oil, 1 teaspoon salt, and enough paprika to season to taste.—*Mrs. Arthur Froembling.*

X POTATO OR LETTUCE SALAD DRESSING. X

Beat the yolks of 3 eggs very light, add half cup vinegar, small teaspoon prepared mustard and dash of cayenne and cook like boiled custard, stirring constantly so as not to curdle. Remove from fire and add large tablespoon butter, tablespoon salt. When cold add half pint sweet or sour cream, beaten very stiff.—*Mrs. Mattie Cupp.*

POTATO SALAD.

Cut cold boiled potatoes in small pieces, season with salt, pepper, finely chopped onion and a generous amount of parsley, chopped fine. Dressing: One-half cup vinegar, 1 cup cream, 1 scant teaspoon mustard, 1 egg, pepper, 1 teaspoon flour. Let the mixture heat until it thickens. When it is cold add salt and pour over the potatoes.—*Mrs. A. W. Bower.*

POTATO SALAD.

Boil potatoes with jackets on, peel and while warm add 3 hard boiled eggs, 1 cup of chopped celery, 3 large green onions, celery salt to taste, adding mayonaise salad dressing to right consistency.—*Mrs. A. Froembling.*

CUCUMBER SALAD.

One dozen large ripe cucumbers, pare, take out seeds and chop the size of a small bean. Chop also 12 large white onions, 6 large red peppers, add a quarter of a pound of white mustard seed and the same of black, 1 gill of celery seed, 1 teacupful of salt, mix all together, hang up in a bag and let drain for twenty-four hours. Put in a jar and cover with cold vinegar. If you can not get celery, a small teacupful of this pickle mixed with meat or fish salad makes it very nice.—*Mrs. C. W. Baylies.*

TOMATO JELLY.

Soak half a box of gelatine for half an hour in half cup of cold water. Strain half can of tomatoes, add a slice of onion, one-fourth teaspoon of salt, dash of red pepper, one-fourth teaspoon celery seed or some celery tops. Bring to boiling point, then add the juice of half a small lemon and some of the red coloring contained in gelatine packages. Strain again and turn into small moulds and stand away to harden. Serve on lettuce leaves with mayonaise dressing. After dinner coffee cups make good moulds filling them two-thirds full.—*Mrs. F. E. Wright.*

CABBAGE SALAD.

One small head of cabbage chopped fine, 1 cup sweet milk, a little less than a cup of vinegar, 1 tablespoon butter, 2 eggs well beaten, 1 tablespoon white sugar, 1 teaspoon essence of celery, pepper and salt. Heat milk and vinegar in separate vessels. When vinegar begins to boil put in butter, sugar and seasoning, boil up once and stir in cabbage, heat to scalding, but do not let it boil. Heat milk, add the eggs and cook one minute after it begins to thicken. Put cabbage in a deep bowl, turn the custard over it, mix well and serve cold.—*Mrs. O. W. Kelly.*

SALMON MAYONAISE.

Remove bones and skin from 1 can of salmon, drain and mix with mayonaisse dressing and serve on lettuce leaves.

SHRIMP SALAD.

One can of shrimp, 1 head of lettuce, 2 tablespoonfuls of chopped capers. Put shrimp in fresh water one-half hour, drain and wipe in cloths. Dress with French dressing and set on ice to cool. Clean and crisp the inside leaves of lettuce and arrange in salad bowl. Turn the shrimp into the center, dress with mayonaisse and sprinkle with the capers.—*Mrs. J. H. Williard.*

LOBSTER SALAD.

One can lobster picked up fine with fork. To 1 can lobster take 2 hard boiled eggs and run through potato sieve. Add half cup celery cut in small pieces. Dressing: Three tablespoons salad dressing, half cup whipped cream, half teaspoon sugar, salt and pepper to taste.—*Mrs. Mattie Cupp.*

FISH SALAD.

Take cold fish, remove all bones, and separate in small pieces with 2 forks. Pour over and mix with the following: One egg beaten well, 1 tablespoon of sugar, 1 tablespoon of mixed mustard, 3 tablespoons of vinegar, small piece of but-

ter. Let it boil to a cream, then pour over the fish and some lettuce leaves chopped fine. Arrange small lettuce leaves upon a platter and put a large spoonful of the salad upon each leaf. Cut hard boiled eggs in slices and lay upon each leaf.—*Mrs. W. D. Deaton.*

OYSTER SALAD IN ICE BOWL.

Fill large bowl or mould with water and let freeze solid. With a hot flatiron melt out the center of the ice so as to form a bowl and line this with lettuce leaves. Scald 1 pint of fresh oysters and when they are firm, drain and cool. When ready to serve dress the oysters with mayonaise and place in ice bowl with 1 pint cut celery. Stand bowl on a folded napkin and garnish with parsley.—*Mrs. W. A. Long.*

SWISS SALAD.

Mix 1 cup cold chicken cut in cubes, 1 cucumber pared and cut in cubes, 1 cup chopped English walnuts, 1 cup French peas. Moisten with French dressing, serve on lettuce leaves.—*Mrs. W. W. White.*

CHICKEN SALAD.

To 2 cups of cold boiled chicken cut into dice, add a cup of crisp celery cut into bits, season with salt, cayenne pepper, a little vinegar, and 2 tablespoons of olive oil. Mix well and pour a mayonaise dressing over all. Lobster salad can be made the same way by substituting lobster for chicken.—*Mrs. A. Froembling.*

CHICKEN SALAD.

Cut, not chop, the meat from 2 boiled chickens and an equal quantity of celery, using the hearts only. You may add a little cold roast pork if you have it. Add to these half bottle of capers drained and several olives cut in pieces. Mix with mayonaise dressing.—*Mrs. F. E. Wright.*

TENDERLOIN SALAD.

One pound of pork tenderloin, 3 stalks of celery, 1 cup of English walnuts. Cook tenderloin until tender and grind

fine, chop celery and nuts, mix all together and season with salt and a little pepper. Pour over all a good mayonnaise dressing.—*Mrs. Homer Detrick.*

BIRD'S NEST SALAD.

Rub a few drops of fruit coloring into 1 jar of Imperial Cream cheese with a silver knife, giving a delicate pink color. Rub in little round balls like eggs, using the back of the spoon. Arrange on plates some shredded lettuce in the form of a nest. Sprinkle the lettuce with a French dressing of 3 parts oil and 1 part vinegar. Have 5 eggs in each nest. You may flake the eggs with red or black pepper as you wish.—*Maud Hilger.*

VEGETABLE SALAD.

One large carrot, boiled; 1 large potato, boiled; 1 medium sized red beet, boiled; 3 hard boiled eggs; 1 teacupful of olives sliced fine; one-half teacupful of capers. When cold, cut carrots, potato, beet and eggs in one-half inch cubes; add olives and capers. Serve with mayonnaise dressing. This makes a delicious salad for the summer season. Serve on lettuce leaves.—*Mrs. J. H. Williard.*

BEAN SALAD.

One can beans, 2 tablespoons onion cut very fine, make beans hot, drain off water. One tablespoon of butter put on onions, salt, pepper, 2 or 3 tablespoons of vinegar, toss it and cover. Keep warm.—*Mrs. C. Lehman.*

BAVARIAN SALAD.

Two small onions, 2 heads of lettuce, pulled to pieces, 1 boiled beet, cold and sliced, 3 tablespoons of salad oil, 2 of vinegar, yolk of 1 raw egg, 1 saltspoonful of salt and same of made mustard. Chop the onions very fine and beat in the whipped egg, the salt, mustard, oil and vinegar; put the lettuce into dish, cover with the beet root and pour on the dressing.—*Mrs. L. W. Eldridge.*

TOMATO SALAD.

Cut a hole in stem end and remove inside, chop pulp with 1 peeled cucumber, and slice of onion, season with salt and pepper and a little oil. Set on ice with skins to get cold. Just before serving fill skins with mixture, draining off all liquid, put a large spoonful of mayonaise dressing on top of each. Garnish with lettuce or nasturtium leaves. Serve with delicate crackers and cheese or cheese straws.—*Mrs. L. W. Reeder.*

ASPARAGUS SALAD.

Pare and cut into 2-inch size pieces, 1 bunch of asparagus, boil in salted water until tender, when done drain in a colander. When cold put asparagus into salad bowl. Dress it either with mayonaise, or pepper, salt, oil and vinegar.—*Mrs. Hugh Wagner.*

TOMATOES WITH PEANUTS.

Twelve solid ripe tomatoes peeled and set on ice. Prepare the following filling by chopping fine 2 cups of roasted peanuts, 12 olives or 3 dill pickles. Mix with nice mayonaise dressing. Cut round holes in center of tomatoes, fill with nut filling. Serve on lettuce leaf, pour over one tablespoon full of mayonaise dressing.—*Mrs. Homer Detrick.*

FRUIT SALAD.

Peel and slice 4 bananas, use silver knife, peel 3 oranges, cut in thin slices, peel and eye a small pineapple and cut in small bits, arrange in dish and pour over it this dressing: Yolks 4 eggs beaten very light, add gradually 1 cupful sifted powdered sugar, half teaspoon salt. Beat until sugar is dissolved, add juice of 2 lemons and beat again. Keep on ice until chilled.—*Mrs. W. D. Deaton.*

FRUIT SALAD.

Put in the center of a dish a pineapple properly cored and sliced. Peel, quarter and remove the seeds from 4 sweet

oranges, arrange them in a border around the pineapple. Select 4 fine bananas, peel and cut them into slices lengthwise, arrange them like a zig-zag fence around the border of the dish. In the "V" shaped spaces around the dish put tiny mounds of grapes. When complete this dish looks very appetizing. To half a pint of clear sugar syrup add any flavoring that will blend, pour over the fruit and serve.—*Mrs. J. C. Bebb.*

FRUIT SALAD.

Take 3 cups of white grapes, cut them and take the seeds out; 2 medium sized apples, quarter of a pound of candied cherries, 1 cup of celery, all to be cut small. Mix and add a salad dressing.—*Mrs. H. C. Brown.*

FRUIT SALAD.

One teacupful of white grapes, 1 teacupful of English walnuts, 1 teacupful of celery cut in cubes, 3 oranges, 3 bananas. Seed the grapes and set on ice while preparing the rest. Chop walnuts; cut the celery in cubes; peel oranges, slice and remove seeds; peel bananas and cut in thin crosswise slices. Line a salad bowl with crisp, tender lettuce leaves. Mix all the ingredients, tossing them up lightly, squeeze over this the juice of a lemon and heap with mayonaise dressing. This salad is delicious as well as ornamental.—*Mrs. J. H. Williard.*

FRUIT SALAD.

Peel, slice and seed 2 oranges, 2 peeled bananas, and chop coarsely 1 dozen English walnuts. Arrange fruit in layers in individual lettuce cups on small plates and pour over a little mayonaise, garnish with the chopped nuts.—*Mrs. Hugh Wagner.*

BANANA SALAD.

Six bananas sliced, 6 English walnuts finely chopped, 1 head of lettuce, a little chopped parsley. Serve with French dressing.—*Mrs. O. F. Wasmansdorff.*

NUT SALAD.

Chop equal parts of English walnuts, celery and chicken. Pour over any preferred dressing and season to taste.—*Mrs. Hugh Wagner.*

NOVELTY SALAD.

Put into a small salad dish 2 apples chopped fine, over this a layer of powdered sugar, a layer of English walnut meats, 2 bananas sliced fine, powdered sugar again, 2 oranges sliced fine, and over all pour the juice of 2 lemons thickened with granulated sugar as much as it will absorb. Chill thoroughly before serving. Very fine.—*Mrs. M. H. Allan.*

ORANGE SALAD.

Three slices of orange, with an English walnut on each piece. Put on a lettuce leaf with a little salad dressing. The salad dressing must be sweetened a little.—*Mrs. Miner.*

NUT AND CELERY SALAD.

Remove center from a well shaped cabbage and trim the shell to stand evenly on a serving dish. Shred 1 cup of center fine and let stand in cold water until well crisped. Cut 2 cups of celery in fine shreds and crisp in water, to which a slice of lemon has been added. When ready to serve drain cabbage and celery and dry on a cloth. Add 1 and one-half cups peanut meats broken in pieces or sliced. Moisten with cream dressing and serve in the cabbage bowl. Garnish with celery plumes.—*Mrs. W. A. Long.*

APPLE SALAD.

Celery and apples, equal parts, half as many nuts as apples and the following dressing, which I use for all salads: To the yolks of 3 eggs add a little sugar, pepper and salt, 2 tablespoons of butter, half cup of vinegar, add the 3 whites of eggs last, beaten stiff. Cook in a bowl, set in a dish of boiling water, stirring constantly. Add a little cream.—*Mrs. J. C. Bebb.*

NUT AND CELERY SALAD.

Put 1 cup of shelled walnuts in a sauce pan, add 2 slices of onion and half teaspoon of salt, cover with boiling water and boil until tender, about half an hour, then throw into ice water to blanch, then dry in a towel, and rub off the skins. Cut into slices 2 cups of celery, mix all together with cream dressing. Sour apples can be used in place of nuts.—*Mrs. M. H. Allan.*

SALAD IN ORANGE BASKETS.

Select fine, shapely oranges. About a third of the orange should be sliced off either side of a strip, which is left for the handle, the pulp is removed and the basket filled with the salad. Tiny cubes of tart apples mingled with an equal quantity of finely cut celery and one-quarter as much of the meats of English walnuts broken into small pieces, and some stoned cherries (black are preferable), with these is mixed a mayonnaise, and a heaping spoonful of it crowns the filled orange basket. A few chestnuts, boiled and peeled, and sliced banana, may be added to this. The basket may be served on a small plate and surrounded with purple pansies.—*Mrs. D. L. Shafer.*

CHERRY SALAD.

Seed, then measure 3 cups of cherries, 1 cup of blanched almonds, cut in strips, 2 peaches sliced, a little sugar. Serve on lettuce leaf with mayonnaise dressing.—*Mrs. C. Lehman.*

FRUIT MAYONAISE.

Cut in small pieces 2 large pineapples, or the same of canned, add 3 pounds of Malaga grapes, halved and seeded, 1 pound of English walnut or pecan meats, 2 pounds of candied cherries, carefully pulled apart, and the carpels of 6 oranges, or 3 oranges and 2 grape fruit may be used. Mix with a little mayonnaise and place on lettuce leaves. The dressing, just before serving it, should be mixed with half the amount of

whipped cream. Other fruits may be added or substituted and a boiled dressing may be used. Serve with this salad the delicious Swedish milk wafers, brushed with melted butter and browned in the oven.—*Mrs. G. J. Wiedeman.*

LUNCH DISHES

FRIED MUSH.

Sift a pint of yellow corn meal with one-quarter cup of flour. Have boiling 3 pints of water, salted. Stir in a handful of meal, let boil a few minutes, then stir in slowly the rest of the meal. Cover and let simmer for about fifteen minutes, stirring to prevent burning. Mould in brick pan over night. Turn out, slice and fry a golden brown. Serve with maple syrup.—*Mrs. L. V. Beck.*

HASH ON TOAST.

Chop bits of cold meat, heat it up with gravy or stock, adding water if necessary; thicken a little with butter and flour mixed, and pour it over slices of thin buttered toast, dipped for an instant in boiling water. Serve with slices of lemon.—*Mrs. W. D. Symmes.*

VEGETABLE HASH.

A cup of cold chopped meat (any kind or all kinds) and any cold vegetable, like beets, cabbage, turnips, a little onion, a little mashed potato. Add stock or water or gravy to soften. Bake until crisp, dish on a hot platter.—*Mrs. W. D. Symmes.*

HAM TOAST.

Scald one-half cup of cream, add the beaten yolk of an egg, stir until it thickens and add 1 cupful of chopped boiled ham. Season to taste and serve on toast.—*Mrs. A. H. Van Iderstine.*

SAUSAGE ROLLS.

Make a puff paste or some rich pastry. Cut into pieces about six inches long and four inches wide. In the center

of each lay some sausage meat about the size of a finger. Fold the pastry over the sausage just as you would make a turnover. Bake in a slow oven till the meat is done through. Serve for luncheon.—*Mrs. A. W. Warr.*

HASH.

Take cold meat and chop it fine. Make a gravy of 1 spoon butter and 1 spoon flour, thin with cream and add seasoning. Mix the meat and gravy and put in cups with bread or cracker crumbs mixed with a little melted butter over top and bake in hot oven a few minutes.—*Matilda Christopherson.*

BOSTON BROWN HASH.

Chop cold cooked beef, season with salt and pepper, mix with it an equal quantity of cold boiled potatoes chopped fine, add 1 tablespoon of butter, half cup of gravy and bake in well buttered pie plates for thirty minutes. Brush over with butter before baking. Slip into meat dish and garnish with parsley. Nice for supper.—*Mrs. L. W. Reeder.*

FRIED CREAM.

Mix one-half pound of flour and 5 eggs. Dilute with 1 quart milk, add salt, flavor with lemon or vanilla. Stir over fire for fifteen minutes, add 4 ounces of sugar, yolks 3 eggs. Spread 1 inch thick on platter to cool. Cut in squares, roll in egg and crumbs and fry in boiling lard.—*Mrs. Chas. Baylies.*

FRESH MEAT GRIDDLES.

Chop bits of any cold roast meat, season with pepper and salt, make a griddle batter, put a spoonful on a well buttered griddle, then a spoonful of chopped meat and on this another spoonful of the batter. When cooked on one side turn, when done send to the table hot. They are nice for breakfast or lunch.—*Mrs. C. W. Baylies.*

HAM AND EGG LUNCH LOAF.

Chop remnants of cold boiled ham, corned beef or salt pork. Add crushed crackers and from 3 to 6 eggs according to the amount of your meat. Bake in a round baking powder can. Slice when cold.—*Mrs. Deaton.*

POTATOES AND HAM.

Equal quantities of cold boiled ham and potatoes can be converted into a savory dish. Mince the ham, slice the potatoes very thin, and season to taste. Arrange in alternate layers, and pour over them a pint of thin white sauce to which 2 beaten eggs have been added. Cover with buttered crumbs and brown in a hot oven.

POTATO CAKES.

Make ordinary pancake batter and put in any remnants of cold mashed potato you have, to make the consistency of thick mush. Fry in butter. Nice for lunch. If you have any batter left from breakfast, it can be used up in this way, adding a little baking powder.—*Mrs. W. D. Symmes.*

POTATO SOUFFLE.

One cup of milk, 2 well beaten eggs, a tablespoon of melted butter; season with salt and pepper and add enough cold mashed potato to make a thin batter. Bake in a quick oven until nicely browned.—*Mrs. W. D. Symmes.*

HOMINY PUFF.

To 1 cup of cold, cooked hominy add 2 well beaten eggs, 1 pint of sweet milk, 1 teaspoon of baking powder, 1 teaspoon of salt and 1 teaspoon of melted butter. Bake in a pudding dish in a quick oven. This may be served as an entree or with sugar and cream as a dessert.

RICE BALLS.

To 3 cupfuls cold boiled rice add 1 teaspoon of vanilla, 1 tablespoon of sugar, and 1 beaten egg. Form into ball, dip in beaten egg, roll in fine cracker crumbs, fry in deep fat, smoking hot. Serve with maple syrup.—*Mrs. J. M. Vrooman.*

A NICE "PICK UP."

Half fill a pudding dish with boiled macaroni chopped fine. Over this put cold meat chopped fine and over all pour a cup of drawn butter mixed with half cup strained tomato juice. Strew with bread crumbs and bake. Rice may be substituted for the macaroni.—*Mrs. Chas. Baylies.*

NUT LOAF.

One cup ground English walnuts, 1 cup soft bread crumbs, 1 cup sweet milk, 1 egg, dash of onion, salt and pepper. Mix all together, bake twenty-five minutes. Serve with cream or tomato sauce.—*Mrs. Harry Yaeger.*

CHEESE SOUFFLE.

Two tablespoons of butter, 2 of flour, one-quarter teaspoon of salt, the same of paprika, 1 cup of milk, one-quarter cup Ralston breakfast food (or one-eighth cup of flour), 1 cup grated cheese, yolks of 3 eggs beaten light, whites of 3 eggs beaten stiff. Bake in a pudding dish twenty to twenty-five minutes and serve with white sauce.—*Mrs. O. F. Wasmandorff.*

CHEESE SOUFFLE.

Make a white sauce by cooking together 2 tablespoons flour, 2 tablespoons butter and 1 cup milk, add 4 tablespoons grated cheese, salt and pepper. Remove from fire and add yolks of 4 eggs well beaten, lastly fold in 4 beaten whites. Turn mixture into a buttered baking dish, bake in hot oven until it is golden brown.—*Mrs. Hugh Wagner.*

CHEESE PUDDING.

Heat 2 cupfuls of milk and soak in it for fifteen minutes three-fourths cup of bread crumbs. Beat light 3 eggs, add to them a tablespoon of melted butter, one-half teaspoon of salt, pinch of pepper. Whip all this into the milk and stir in a cup of grated cheese. Butter a pudding dish and pour the mixture into it. Bake covered in a quick oven fifteen minutes, uncover and brown quickly. Serve at once, as it falls if allowed to stand.—*Mrs. O. W. Belden.*

MACARONI CROQUETTES.

Equal parts of macaroni and cold ham or tongue, 3 ounces cheese, chop meat quite fine, season with salt and pepper. Sauce: One cup milk, 1 heaping teaspoon flour, 1 tablespoon butter, cook, add to meat and cheese, spread on plate and when cold form into croquettes. Dip in 1 egg, slightly beaten, with 1 tablespoon cold water and part of 3 ounces of cheese, which should be reserved for this. Serve with tomato sauce.—*Mrs. Mattie Cupp.*

LEMON TOAST.

Prepare slices of bread as for French toast, adding the grated rind of a lemon to the milk and egg used for dipping the bread. Fry the bread in butter, and spread each slice as soon as fried with a sauce made by rubbing together a little butter and sugar, and the juice of half a lemon.—*Mrs. O. F. Wasmansdorff.*

JAPANESE FRITTERS.

Cut fingers of stale bread and dip in a custard made of 1 cup of milk, 1 egg, a pinch of salt and a teaspoon of sugar; roll in fine dry bread or cracker crumbs, fry in hot, deep fat and serve dusted with powdered sugar.—*Mrs. J. M. Vrooman.*

SANDWICHES

HAM SANDWICHES.

Put cold ham through the meat-chopper, mix 1 cup of meat with salad dressing enough to moisten, add 1 teaspoon of grated horseradish and thin slices of cucumber pickles.—*Mrs. C. H. Williams.*

WALNUT SANDWICHES.

These are best made of graham bread. Slice the bread (either white or graham) very thin, and trim off the crusts, Spread with the following mixture: Chop very fine one-half pound of English walnut meats and add enough mayonaïse dressing to make a paste. Serve olives with these sandwiches.—*Mrs. J. M. Vrooman.*

NASTURTIUM SANDWICHES.

Butter thin slices of graham bread, cover with crisp nasturtium leaves, on which place a layer of hard boiled eggs finely minced and chopped nasturtium seeds. Season with salt, spread lightly with mixed horseradish and mustard. Press down firmly on each a layer of buttered bread, cut in triangles, in the center of which make a small hole and insert the stem of a nasturtium bloom, so the flower will rest flat on the sandwich. Have all the material quite cold and serve on plate garnished with nasturtium leaves and blossoms. A very dainty summer sandwich.—*Mrs. J. M. Vrooman.*

SANDWICHES.

Chop equal quantities of cold boiled ham and chicken and season with melted butter, made mustard and pepper to taste. Butter bread and spread between. An end of ham

may be used up in this way. Ham must be thoroughly boiled, changing the water several times and adding a little brown sugar during the process of boiling.—*Mrs. Erickson.*

DATE SANDWICHES.

Delicious sandwiches are made of dates chopped fine and moistened with thick cream, spread between slices of rye or graham bread, which may be buttered or not as one fancies.—*Mrs. G. J. Wiedeman.*

DREAM SANDWICHES.

Chop fine one-half cup pecan nuts, one-half cup stoned raisins, 1 apple; add juice of half a lemon and 1 spoonful sugar. Mix thoroughly and spread thinly between thin slices of buttered bread from which the crust has been removed.—*Mrs. W. A. Hedges.*

PIMENTO SANDWICHES.

Chop pimentos and mix with enough boiled salad dressing to make spread nicely. If liked, a small quantity of chopped nuts may be added. Butter thin slices of bread and spread with the mixture.—*Mrs. Sidney L. Little.*

TOASTED SANDWICHES.

Butter thin slices of bread as if for sandwiches and put them together. Trim off the edges, lay in a wire broiler and toast over a bright fire. Serve hot.

MINCED SANDWICH.

Chop half a pound of lean ham very fine, add 1 minced pickle and a tablespoonful of mustard; put 4 ounces of butter in a frying pan, stir over the fire until it creams, add the ham and beaten yolk of 1 egg, with a little salt and pepper. Remove the pan from the fire, stir all together, pour out on a large dish and let cool. When firm cut in slices and lay between slices of buttered bread.—*Mrs. Deaton.*

PEANUT SANDWICHES.

Grind the peanuts in the food chopper to make peanut butter, then soften it with melted butter, boiled or mayonnaise dressing. Spread on thin slices of bread.—*Mrs. G. J. Wiedeman.*

A CLUB SANDWICH.

Toast a slice of bread evenly and lightly and butter it. On one-half put first, a thin slice of bacon which has been broiled until dry and tender; next a slice of white meat of either turkey or chicken. Over half of this place a circle cut from a ripe tomato, and over the other half a tender leaf of lettuce. Cover these with a generous layer of mayonnaise (or other dressing) and complete this delicious "whole meal" sandwich with the remaining piece of toast.—*Mrs. Theo. Hogeland.*

MUSTARD SANDWICHES.

Rub mustard with butter before spreading the bread. You can use more or less according to taste and it is surprising to see how excellent plain bread and butter is made by this simple addition.

OLIVE SANDWICHES.

Spread thin squares of brown bread with a mixture made by mincing 5 large olives, a stalk of celery and a cucumber pickle; mix to a paste with a very little made mustard, salt, cayenne and a teaspoon of catsup. Press 2 slices together and serve in small squares.

EGG SANDWICHES.

Remove the yolks of 6 hard boiled eggs and rub them smooth, add 1 teaspoon of mustard, half teaspoon salt, a dash of pepper and enough vinegar to moisten the mixture. To this add the thinly sliced whites of the eggs and spread between thin slices of slightly stale bread.—*Mrs. J. M. Vrooman.*

EGG SANDWICHES.

Boil 1 egg twenty minutes, shell, remove yolk and run the white through a sieve, add a teaspoon of salad dressing, a pinch of cayenne and mustard, a bit of minced onion and a teaspoon of lemon juice. If not moist enough add a teaspoon of melted butter, cut bread in thin slices, butter and spread a layer of the egg butter on the bread, press together and cut in triangles.—*Mrs. Brassey.*

SANDWICH DRESSING.

Yolks of 2 hard boiled eggs, 1 teaspoon of made mustard, one-half teaspoon of pepper, 1 teaspoon of salt, 2 tablespoons of vinegar and 1 large tablespoon of olive oil, chop the meat fine, mix dressing with the meat and put between the bread.—*Mrs. Eldridge.*

PIES

“Who’ll dare deny the truth, there’s poetry in pie?”—*Longfellow*.

X PIE PASTE. X

One and one-half cups of flour, pinch of salt, 4 table-spoons lard, very small cup cold water. Should be almost crumbly.

PASTRY FOR PIE.

One-third shortening and two-thirds flour; always use lard. Cut lard into flour with 2 silver knives, rub with hands until fine and even. Mix with ice water to proper consistency. Roll out and spread with lard and small bits of butter. Fold over one-third each way, roll out and proceed as before 3 times. Put in ice box and chill thoroughly before baking. Have a hot oven.—*Maud Hilger*.

X LEMON PIE. X

One small tea cup boiling water, 1 tea cup sugar, juice of 2 lemons, 1 tablespoon butter, 2 small tablespoons cornstarch, yolks 4 eggs beaten very light, cook till thick as honey. Fill in rich puff paste previously baked.

MERINGUE FOR ABOVE.

Whites of 4 eggs beaten very stiff, three-quarters cup sugar, brown lightly.—*Mrs. Mattie Cupp*.

LEMON PIE.

The rind and juice of 1 large lemon, 1 cup sugar, yolks of 5 and the whites of 2 eggs, mix well together, 2 cups of milk, a little salt, 1 tablespoon cornstarch, 1 tablespoon but-

ter, thicken the milk with cornstarch and let come to a boil, then stir it into the other ingredients. Pour into a pie plate covered with paste and bake. Beat whites of 3 eggs with 1 tablespoon sugar, lay over top of pie and brown.—*Mrs. Geo. Wiedeman.*

LEMON PIE.

The juice and rind of 1 lemon, 2 eggs, 8 tablespoonfuls of sugar, 2 teacups of milk, 1 tablespoon of cornstarch. Mix cornstarch with a little of the milk, put the remainder on the fire, when boiling put in the cornstarch, boil one minute and let it cool, then add the yolks of the eggs, 4 tablespoonfuls of sugar and the grated rind and juice of 1 lemon, all well beaten together. Have a deep pie plate lined with paste and fill with this mixture, bake slowly half an hour.—*Teresa Ille.*

LEMON PIE.

One cup of granulated sugar, 1 cup of boiling water. Put on the stove to cook with a piece of butter as large as a walnut. Thicken with a large tablespoon of cornstarch and let cool. Then take the yolks of 2 eggs and 1 and one-half lemons, grating the rind of one. Mix together and bake slowly in a very rich crust. Make a meringue for the top with the whites of the eggs.—*Mrs. J. L. Bright.*

LEMON PIE.

Take 5 eggs, half tablespoon butter, 1 cup sugar and juice and grated rind of 1 lemon. Beat 4 yolks to a cream, and add grated rind and juice, melt butter and add to beaten yolks, stir over fire until of a creamy thickness, remove from stove and when cold mix with 1 cup sugar and 1 whole egg, line a pie tin with paste, brush the surface of paste with egg, sprinkle with sifted bread or cracker crumbs. Pour in lemon mixture and bake in medium hot oven till done. Make a meringue of the whites of 4 eggs, 2 tablespoons sifted powdered sugar and a little grated lemon rind and brown.—*Mrs. J. M. Campbell.*

LEMON PIE.

Mix together a large cup sugar and 3 teaspoons flour, add yolks 5 eggs and white of 1, beat to a cream, add juice and part of rind grated of 1 lemon, 6 tablespoons water and 3 tablespoons melted butter. Bake in deep tin with under crust, make a meringue of whites and brown slightly.—*Mrs. L. V Beck.*

NEW ENGLAND PUMPKIN PIE.

Three eggs, one-half cup sugar; beat well together 1 teacup of pumpkin, 1 and one-half cup milk, heaping teaspoonful ginger, teaspoon of nutmeg and pinch of salt. When baked sprinkle 3 tablespoons of English walnuts over top. Serve with whipped cream dotted over walnuts.—*Mrs. J. M. Rose, Cateress.*

SQUASH PIE.

Ordinary pie crust. Filling: One cup sugar, 1 cup milk, 2 tablespoons of molasses, 1 egg, 1 heaping cup mashed squash, scant teaspoon of ground cinnamon, one-half teaspoon ginger, pinch of salt, small lumps of butter scattered over the top.—*Mrs. F. J. Hazen.*

SQUASH PIE.

One pint squash stewed and strained, 1 pint milk, one-half cup sugar, 5 eggs, beaten light, 1 teaspoon ginger, mace and cinnamon and a little nutmeg. Bake in an open shell in a moderate oven.—*Mrs. A. W. Warr.*

SQUASH PIE.

One teacup of boiled squash, half teacup brown sugar, 2 eggs, tablespoon molasses, 1 tablespoon melted butter, 1 teacup milk, a little salt and nutmeg.—*Mrs. W. M. Blackford.*

X PUMPKIN PIE. X

One pint stewed pumpkin, 3 eggs well beaten, 1 cup sugar, 1 cup cream, nutmeg to taste. Bake with a short crust in a quick oven.—*Mrs. D. E. Hemphill.*

X CREAM PIE. X

Yolks 3 eggs, 1 teacup milk, 1 tablespoon butter, 1 tablespoon cornstarch, 4 tablespoons sugar, pinch of salt, a little vanilla, bake nice crisp pastry first, melt butter, stir in sugar. When cold add yolks well beaten, then salt and milk, when well mixed place in sauce pan and let come to boiling point, then add vanilla and cornstarch dissolved in a little milk. Pour filling in the crust and bake until stiff. Make a meringue of 3 whites of eggs well beaten and 1 tablespoon sugar added while beating, brown lightly, serve with grated cocoanut.—*Mrs. W. G. Runzler.*

CREAM PIE.

Two cups of milk, half cup of sugar, 1 heaping tablespoon of flour, 1 also of cornstarch, 1 or 2 eggs (yolks), stirred in the last thing. Flavor with lemon or banana.—*Mrs. E. K. Cheadle.*

CREAM PIE.

Seed raisins and press into bottom crust and sides until covered. Pour over cream made as follows: Three eggs, save out whites of 2, small cup sugar, cup sweet cream, butter as large as a walnut, pinch of salt and a little lemon flavoring. Bake. Make a meringue of the 2 whites and 2 tablespoons sugar, little lemon flavoring. Brown.

CREAM PIE.

Two eggs beaten very light, half a cup of sugar, 2 tablespoonfuls of flour, 2 cups of milk, 1 teaspoonful of melted butter, 1 teaspoonful of lemon extract. Put in a pan lined with good pie crust, and bake in a moderate oven.—*Miss Lucy Organ.*

SOUR CREAM PIE.

One cup of sugar, 1 cup of raisins, yolks of 3 eggs, 1 and one-half teaspoons of cloves and cinnamon, 2 cupfuls of thick sour cream. Bake as lemon pie, frosting the top.—*Mrs. A. D. Myers.*

CUSTARD PIE.

Milk or water may be used for this pie. To 1 pint of water, take 2 tablespoons butter, 1 teacup of sugar, a pinch nutmeg, 4 eggs. This quantity is enough for 2 pies.

In putting together, scald milk or water. Beat the yolks of the eggs, add the sugar to them, butter and a pinch of salt. Dissolve 2 tablespoons of cornstarch, mix all together, beat well and pour slowly into the boiling milk or water. If milk is used, take only 1 teaspoonful of butter. This recipe can be used for lemon pie by adding the juice of 2 lemons to a pie, omitting the nutmeg. Currant or raisin custard can be made with it, by adding a cup of currants or stewed raisins. Use a top crust for these. For the lemon or custard make a meringue by beating the whites of the eggs stiff and adding 2 tablespoons of sugar. Put over the top and brown.—*Mrs. Chas. Lehman.*

APPLE CUSTARD PIE.

Two teacups of stewed apples rubbed through colander, three-quarters cup sugar, 2 tablespoonfuls of butter, 3 eggs, one-quarter cup of milk and season with nutmeg.—*Mrs. W M. Blackford.*

CUSTARD PIE.

One quart milk, 5 eggs, 8 tablespoons sugar, bake very slowly. Makes 2 pies.—*Mrs. Jack Waite.*

FRUIT CUSTARD PIE.

One can of peaches mashed through a sieve and half can of pineapple, grated. Add sugar to make quite sweet and 3 tablespoons of melted butter. Place over fire and simmer until thick, cool and add well beaten yolks of 6 eggs. Bake in pie tins with under crust. Make meringue of whites of 6 eggs, 3 tablespoons of sugar, flavoring. Brown in a very slow oven twenty minutes. Make 2 pies.—*Mrs. L. V. Beck.*

BOSTON APPLE PIE.

This pie is not recommended for its appearance, but for its excellence.

Line pie tin with paste rolled thin, pare and slice sour apples and fill pan quite full, sprinkle pinch of salt on top and bake with upper crust in moderate oven. When done remove the upper crust as quickly as possible and put in a well beaten egg, stirring in well in the hot apple to scald it, add half cup sugar, a generous amount of butter and grate nutmeg over the mixture. Replace upper crust; serve warm. Much improved by serving with cream.—*Mrs. O. W. Kelly.*

SWEET APPLE PIE.

One large bowl of grated sweet apples, 3 eggs beaten, add salt, cinnamon, nutmeg, with enough cream or milk to make a soft custard. For 2 pies.—*Mrs. O. F. Wasmandorff.*

PINEAPPLE PIE.

One can grated pineapple, sifted dry, yolks 3 eggs, small three-quarter cup milk, 1 tablespoon melted butter, sugar to taste, bake in deep tin lined with paste. Use whites for meringue.—*Mrs. Cupp.*

ORANGE PIE.

Grate the rind of 1 and use the juice of 2 large oranges. Stir together a cup of sugar and a heaping tablespoon flour, add to this the well beaten yolks of 3 eggs and 2 tablespoons melted butter. Reserve the whites of eggs for meringue. The addition of the juice of half a lemon is an improvement. Bake with under crust in quick oven. When done spread over the meringue and brown.—*Mrs. Geo. Wiedeman.*

CRANBERRY PIE.

One coffee cup of fine ripe berries cut in two, mix a cup of sugar with a tablespoon of flour, add half cup water and the berries, put into a tin lined with crust and cover with crust. Bake slowly; you will find this the true way of making cranberry pie.—*Mrs. Geo. Wiedeman.*

TRANSPARENT PIE.

Three eggs, 2 tablespoons of sugar, 1 cup of rich cream, 3 tablespoons of jelly, flavor with lemon. This makes 1 pie. Bake with 1 crust.—*Mrs. W. D. Deaton.*

X COCOANUT PIE. X

Two tablespoons sugar, 2 teaspoons flour, 1 saltspoon salt, yolks 2 eggs, whites 2 eggs, 1 cup grated cocoanut, 2 cups hot milk. Mix sugar, flour and salt, add beaten yolks, beat thoroughly, add whites beaten slightly, then cocoanut and hot milk.—*Mrs. Jack Waite.*

RAISIN PIE.

One cup raisins seeded and chopped, 1 cup sugar, 1 cup sweet cream, little salt, mix and bake between two crusts.—*Mrs. M. B. Darrow.*

CURRANT PIE.

One cup currants, 1 cup sugar, 1 cup cream or enough to fill the pie, 2 eggs, save 1 white for frosting. Flavor the pie and frosting with lemon.—*Mrs. Geo. Cook.*

CURRANT PIE.

One cup ripe mashed currants, 1 cup sugar, 2 tablespoons water, 1 of flour beaten with the yolks of 2 eggs, bake, frost the top with the beaten whites of the eggs and 2 tablespoons powdered sugar, and brown in oven. Delicious.—*Mrs. Fred Warren.*

MOCK MINCE PIE.

One cup raisins chopped fine, half cup citron chopped fine, 1 cup currants, 2 cups boiling water, 2 cups sugar, half cup butter, one-quarter cup vinegar, 4 Boston crackers rolled fine, 1 teaspoon lemon, 1 teaspoon vanilla, all kinds of spices to taste. Mix, put in sauce pan and let come to a boil. This makes 3 pies.—*Mrs. W. F. Hanson.*

MINCE MEAT.

Two bowls meat, 3 bowls apples, 1 bowl suet, 1 bowl citron, 2 bowls raisins, 2 bowls sugar, 1 bowl molasses, 2 bowls cider, 1 nutmeg and 2 tablespoons of cinnamon and cloves.—*Mrs. Taber.*

NEW ENGLAND MINCE MEAT.

One quart of chopped meat, 2 quarts of chopped apples, 1 pint of molasses, 2 cups of sugar, 1 teaspoon of pepper, 1 tablespoon of salt, 5 teaspoons of cinnamon, 4 teaspoons of cloves, 1 pound of raisins, 2 nutmegs, one-quarter teacup of vinegar and enough water (fruit juice is better) to make soft enough to cook well. Stew slowly for two hours.—*Mrs. A. W. Stoddard.*

MINCE MEAT.

One tongue, (boiled tender), 3 pounds beef suet chopped fine (weigh after chopping), 6 pounds apples [chopped (weigh after chopping)], 6 pounds seeded raisins, 3 pounds currants, 2 pounds figs, 1 pound almonds, 1 pound citron, 4 quarts cider boiled down to 2 quarts, 2 heaping quarts brown sugar, 1 pint fruit juice, 4 glasses currant jelly melted before using, juice and the grated rind of 4 large lemons, 4 nutmegs, 4 dozen cloves pulverized, (tie in a cloth and pound), 1 dozen blades mace pulverized, 4 large tablespoons ground cinnamon. Cranberries add a good tart. Any left over syrup from sweet pickles or canning fruit is good to put it. Makes 4 gallons. Lemon extract or nutmeg is a good substitute for liquor.—*Mrs. Harry Yaeger.*

CARAMEL PIE.

One-half cup of brown sugar, one-half cup of white sugar, 1 tablespoonful of butter, 1 tablespoonful of flour, 1 egg, 1 cup sweet milk. Warm butter and sugar over fire until softened, add egg and beat until creamy; beat in flour and milk with egg beater, bake with one crust.—*Mrs. D. Hilger.*

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PUDDINGS AND DESERTS

"Sweets to the Sweet."

X PRUNE WHIP. X

Soak well before cooking 1 pound prunes. Put through the colander, add sugar and cook a few minutes longer. When cold add the whipped whites of 3 eggs and half a cup of chopped nuts. Serve with whipped cream.—*Mrs. R. J. Covert.*

PRUNE WHIP.

Soak 1 pound of prunes over night, then boil until about dry. When almost done add enough sugar to make them quite sweet. Beat whites of 8 eggs very stiff, as soon as the seeded prunes are cold beat them into the eggs. Put in a dish and bake in a slow oven forty minutes, when cold cover with whipped cream. Also good served hot.—*Mrs. John Warr.*

APPLE PUDDING (Mrs. Lincoln).

Mix 1 pint flour, half teaspoon soda, pinch of salt and 1 teaspoon cream tartar, rub in heaping tablespoon butter, beat 1 egg and add to it 1 small cup of milk. Mix this with flour, spread three-quarters inch thick on shallow baking pan. Have sour apples cored, pared and cut into eighths and put them closely together in rows on top of pudding, pressing the edge slightly into the dough. Over the top sprinkle 3 or 4 tablespoons sugar and bake in a quick oven thirty minutes. Serve hot with sugar and cream or lemon sauce.—*Mrs. F. E. Wright.*

APPLE PUDDING.

Stew half dozen large apples and while warm stir in butter and sugar to taste. Let this get cold, then stir in 3 eggs well

beaten and a little lemon juice or extract. Put butter size of an egg in a frying pan, and when hot add a cup of bread crumbs and stir until they color a nice brown. Then sprinkle a part of them on the bottom and sides of a well buttered pudding mould, fill with the apples, sprinkle the remaining crumbs over the top and bake twenty minutes. Turn out of mould and serve with cream sauce or cream and sugar.—*Mrs. Geo. Bach.*

APPLE DUMPLINGS.

Make a rich biscuit dough, roll thin and cut in squares, cut tart apples up fine, fold in the dough and roll round in the hands. Put in a baking dish and fill all corners and spaces with sugar and a little butter in each place, nearly cover with water and grate a little nutmeg over it. Bake quickly. Baste the dumplings while baking.—*Mrs. J. L. Bright.*

APPLE DUMPLINGS.

Make rich biscuit dough, roll thin and spread with finely chopped apples, roll as for jelly roll, cut in half inch slices and lay on a buttered pan. Have prepared sauce, made of 2 cups of sugar, 1 dessertspoonful of flour and 1 cup of cold water, boil ten minutes and pour over dumplings. Sift nutmeg over all and bake about twenty minutes. Serve with cream.—*Mrs. Herbert Lang.*

X BAKED APPLE DUMPLINGS. X

Make a rich biscuit dough of 2 cups flour, half cup lard and butter mixed, half teaspoon salt, 2 teaspoons baking powder, mix well together and mix with cold water. Roll one-fourth inch thick and cut in 4-inch squares, lay in sliced apples, season with sugar, butter and spices to taste, pinch up crust over apples, sprinkle sugar over top and bake in a quick oven. May be eaten with cream or sauces.—*Mrs. John Warr.*

APPLE FLOAT.

Peel and core 1 dozen apples, let them boil till well done, then take them off and beat with an egg beater till very smooth;

sweeten to taste. Add the well beaten white of 1 egg to every cupful of apples, flavor with grated nutmeg, put in a dish and dot over with red jelly.—*Mrs. Deaton.*

BAKED APPLES.

Core and pare tart apples. Put in a baking dish, fill the cores with sugar, lay a little piece of butter and sprinkle cinnamon on top of each one. Pour a little boiling water into the dish and bake until done through and brown. Pears may be baked in the same way.—*Mrs. G. J. Wiedeman.*

APPLE MERINGUE.

Core and pare apples whole, 1 for each person. Put on tin and put on each 1 tablespoon sugar, grated lemon rind and a little piece of butter. Add a little water and bake carefully. When cold heap each apple with meringue made as follows: Beat whites of 4 eggs and beat in gradually 4 tablespoonfuls sugar. Brown in oven. Now place the apples in serving dish and pour around, not over, a soft custard made in this manner: Scald 2 cups of milk, beat the yolks of 4 eggs with 3 tablespoons of sugar, pour hot milk slowly in the eggs and when well mixed put into double boiler and cook until the custard coats the spoon. Take from the fire the instant it is done and pour into bowl, it will thicken slightly while cooling; but if left in boiler or cooked too long will curdle. When cold add a teaspoon vanilla and pour around the apples; should come nearly to the top of them.—*Mrs. F. E. Wright.*

ALMOND PUDDING.

Three-fourths pound almonds, blanched and chopped fine, 1 teaspoon rose water, 6 eggs well beaten, 4 tablespoons powdered sugar mixed with eggs, 1 quart sweet milk, 3 tablespoons powdered crackers, 4 tablespoons melted butter, 4 ounces citron shredded fine. Add almonds after the other ingredients are mixed together. Line a pudding dish with

rich pie-paste. Pour the mixture in and bake until done. Serve cold. Made at least twelve hours before serving; longer if possible.—*Mrs. Geo. Bach.*

ALMOND PUDDING.

Take 2 ounces of bread crumbs, 1 pint cream, half pound pounded almonds, 6 bitter almonds, yolks of 7 eggs, whites of 3, 6 ounces of sugar, 4 ounces butter, bring the cream to the boiling point, pour it over the bread crumbs and let them stand until nearly cold, then mix in the sweet and bitter almonds pounded to a paste, with a little water. Stir to them by degrees the yolks and then the whites of the eggs, sugar and butter. Turn the mixture into porcelain lined stew kettle, stir continually over a slow fire until thick, but it must not boil. When nearly cold pour the mixture into a dish lined with puff paste and bake half hour in a moderate oven.—*Mrs. L. W. Eldridge.*

FIG PUDDING.

One-half pound of figs, 1 cup of suet, both chopped fine, 2 cups of cracker crumbs, 1 cup of sweet milk, 3 eggs, 2 tea spoons of cinnamon, 1 of cloves, 2 cups of sugar, mix and steam two hours. Serve with hard sauce.—*Mrs. J. C. Bebb.*

X CHOCOLATE NUT FLOAT. X

Add to 1 quart milk 3 well beaten eggs, 1 tablespoon of cornstarch moistened in a little cold milk, one-eighth cake Baker's chocolate, half cup sugar. Boil until consistency of custard; when cold add 1 cup chopped English walnuts. Serve in punch glasses with a spoonful whipped cream on top and half walnut laid on the cream.—*Mrs. Jack Waite.*

CHOCOLATE PUDDING.

One pint bread crumbs and 1 quart of milk scalded together, add 1 tablespoonful of melted butter, 1 cup of sugar, 8 and one-half tablespoons of grated chocolate and two-thirds cup of finely chopped English walnuts. When cold add 2 beaten eggs and bake.—*Mrs. J. M. Vrooman.*

CHOCOLATE PUDDING.

Put on to boil 1 pint of milk, add half cup sugar and 2 tablespoons grated chocolate mixed, stir 1 large spoonful cornstarch with a little milk, add to the milk on the stove and boil until the taste of the cornstarch disappears. Pour into a mould and place on ice. Serve with cream sweetened and flavored with vanilla.—*Mrs. Geo. Wiedeman.*

CABLE PUDDING.

One cup sugar, one-quarter cup butter, 1 cup milk, 1 egg, 2 teaspoons baking powder, about 2 cups flour, bake in 2 layers and put beaten apple sauce between; serve with lemon sauce.

INDIAN PUDDING.

Three pints sweet milk, 3 tablespoons cornmeal, 3 tablespoons sugar, 1 tablespoon butter, 3 eggs, half cup molasses, 1 teaspoon ginger, little salt, stir meal in 1 quart of the milk and scald ten minutes, then add the remainder of the ingredients and bake one and one-half hours.—*Mrs. H. M. Powell.*

BAKED INDIAN PUDDING.

Boil 2 cups milk and while hot sprinkle in half cup of yellow Indian meal. Let boil three minutes, when cool beat in 1 egg and half cup sugar, add little salt and nutmeg and bake slowly three-quarters of an hour. Eat with thick cream.—*Mrs. Jack Waite.*

INDIAN PUDDING.

Two tablespoons of cornmeal, 1 tablespoon of flour, one-half teaspoon of salt, 1 cup of sugar, 2 tablespoons of molasses, one-half teaspoon of ground cinnamon, one-half teaspoon of ginger, 2 eggs, 3 ounces of butter, 1 generous quart of milk. Scald the corn meal and flour in the milk. Let cool, then add the other ingredients. Pour into a well buttered baking dish and put lumps of butter on top. Bake in a slow oven three hours. It is better to cover it for the first hour and a half or two hours.—*Mrs. F. J. Hazen.*

LEMON BLANC MANGE.

One pint of milk, a pinch of salt, three-fourths cup of sugar, 1 and one-half tablespoonfuls of cornstarch, grated rind of 1 lemon. Let milk, sugar, salt and lemon rind come to a boil. Add cornstarch dissolved in a little milk; let boil for five minutes, stirring constantly. Serve cold with sweetened cream, flavored with vanilla.—*Mrs. F. J. Hazen.*

STEAMED PUDDING.

One cup sweet milk, scant half cup butter, one-half cup molasses, 2 and one-half cups flour, 1 cup each raisins and currants, 1 teaspoon soda, spices to suit taste, and pinch of salt. Steam three hours. Serve with any pudding sauce desired.—*Mrs. C. E. Jackson.*

STEAMED BATTER PUDDING.

One egg, 1 cup sugar, one-third cup butter, ^{1 cup milk,} 2 and one-third cups pastry flour (or soft wheat flour) ^{or} 1 and three-fourths cups bread flour and 2 teaspoons baking powder. Cream butter and ~~one-half pound~~ of sugar, gradually add egg and the remaining sugar, then the milk and flour. Mix baking powder with flour, steam in one mould two hours, or baking powder cans one hour. Serve with fruit sauce.—*Mrs. A. W. Taber.*

CORNSTARCH PUDDING.

One pint of sweet milk, whites of 3 eggs, 2 tablespoons of cornstarch, 3 tablespoons sugar and a pinch of salt. Put milk in double boiler; when boiling hot, add sugar, then the cornstarch dissolved in a little cold milk, cook until thick, then add the whites of the eggs beaten stiff. Pour into cups. For sauce make a boiled custard as follows:

Bring to boiling point 1 pint milk, add 3 tablespoons of sugar, then the beaten yolks, cook until it thickens, stirring

constantly, be careful and do not let it curdle. Flavor with lemon or vanilla.—*Mrs. A. W. Taber.*

BIRD'S NEST PUDDING.

Take 6 small eggs, make a hole at one end, empty the shells and fill them with blanc mange; when stiff and cold remove the shells, pare the rind very thin from 6 lemons, boil in hot water until tender, then cut into strips to resemble straw, and preserve them in sugar. Fill a small deep dish half full of lemon jelly, or any jelly. When it is set put the straw on in the form of a nest and lay the eggs in it. Serve with sweetened cream. It is a pretty dish to serve at Easter.—*Mrs. C. H. Williams.*

WHITE STEAMED PUDDING.

One tablespoon butter, 2 tablespoons sugar, 1 egg, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour, large half cup stripped citron. Steam hard one hour. Serve with sweetened cream or hard sauce.—*Mrs. Jack Waite.*

WIGWAM PUDDING.

Cut stale cake into pieces one-quarter inch thick and two inches long, lay in pudding dish in log cabin style and over them put pieces of orange, make a custard with yolks of 2 eggs, small teaspoon cornstarch, cup of sugar, beat well and stir into 1 quart boiling milk, let boil up, flavor with lemon or orange and pour over cake, make a meringue of whites, brown slightly and serve cold with cream.—*Mrs. Chas. Williams.*

QUEEN OF PUDDINGS.

Soak half cup of bread crumbs in 1 and one-half cups of milk, until the crumbs are well swollen, then add 4 beaten eggs, about half cup sugar, all but about 1 teaspoon of the juice of a lemon, stir well together and bake until the mixture is "set" and no longer. Then spread the top well with currant jelly,

make meringue of whites of 2 eggs, and 2 tablespoons sugar and the remainder of the lemon juice. Spread this on jelly and brown slightly. Serve cold with cream.—*Mrs. George Stafford.*

SPONGE PUDDING.

Boil 1 pint milk from which reserve enough to moisten half cup flour, thicken the scalding milk with the flour, then add one-fourth cup butter, when cool add 4 eggs, whites and yolks beaten separately. Stand pudding dish in pan of boiling water and bake twenty minutes in quick oven and serve with vanilla sauce.—*Mrs. Jack Waite.*

BLACK PUDDING.

Mix well together two-thirds cup molasses, 1 cup lukewarm water, 1 cup seeded raisins, 1 egg, 1 teaspoon soda, 2 and one-half cups of flour. Steam two hours.—*Mrs. R. Von Tobel.*

SUET PUDDING.

Three-fourths cup molasses, half cup sugar, 1 cup sweet milk, half cup melted butter, 1 cup raisins, 2 and one-half cups flour, half teaspoon soda, spice to taste.—*Mrs. W. E. Cort.*

SUET PUDDING.

To 1 teacupful of suet, minced down very fine, add flour enough to make stiff, half pound of raisins, 1 teacupful of molasses, 1 teaspoonful of baking powder, and a scant teacupful of milk, with a little salt and cinnamon to flavor; boil for nearly three hours and serve with sauce.—*Mrs. W. M. Blackford.*

AN EXCELLENT SUET PUDDING.

One cup of butter or suet, the latter if possible, and chopped very fine, 1 cup molasses, 1 cup raisins, 1 cup currants, 1 egg, 1 cup sweet milk in which has been dissolved 1 teaspoon soda, one-quarter teaspoon cloves, 1 nutmeg, and pinch of salt. Flour to make quite stiff; steam three hours. A 2-quart lard pail makes a good mould. Grease well and

cover tightly. Set in a pot of boiling water and keep it boiling; add more boiling water as necessary; cold water will ruin it. It had better cook half an hour too long than not long enough by five minutes. When done run a knife around the pudding and invert on a large plate.—*Mrs. O. W. Kelly.*

BREAD AND BUTTER PUDDING.

Butter sides and bottom of a deep pudding dish, butter thin slices of bread, sprinkle thickly with sugar and cinnamon, chopped apple or any fruit you prefer, between each layer until your dish is full enough. Beat 2 eggs, add a tablespoon sifted flour, stir with this 3 cups of milk and a little salt, pour this over the bread, let it stand an hour, then bake slowly with a cover on for three-quarters of an hour, then take off cover and let brown. Serve with lemon sauce.—*Mrs. A. W. Bower.*

RICE MERINGUE.

Boil 1 pint of milk and stir in 1 cup of cold boiled rice, beat yolks 3 eggs with one-third cup sugar and add to milk and rice put in a double boiler and cook till thick as soft custard, add grated rind of 1 lemon, pour in buttered dish, beat whites of eggs with two-thirds cup of sugar, add juice of lemon, put over pudding and bake until brown.—*Mrs. M. A. Sloane.*

QUEEN'S TOAST.

Fry slices of bread a nice brown in hot lard, dip in hot water a minute to remove grease. Sprinkle with powdered sugar and serve with raspberry jam and whipped cream.—*Mrs. M. L. Watson.*

EGYPTIAN PUDDING.

Make a good Bavarian cream, after adding cream, add enough burnt sugar to color a light brown, have ready enough figs cut in small pieces to go through it nicely. Add to pudding and mould. Serve with or without whipped cream, with any nice cake.—*Mrs. L. V. Beck.*

X A NICE DESSERT. X

Beat the yolks of 4 eggs very light and gradually add 1 cup of powdered sugar, beat well, then add carefully the whites beaten to a stiff froth. Fold in 1 cup of flour with which a teaspoon of baking powder has been sifted, and then 2 tablespoons boiling water and a little flavoring. Bake half hour in a long shallow pan, when cold put on a pretty platter and pour over whipped cream sweetened and flavored with vanilla. Have plenty of whipped cream.—*Mrs. F. E. Wright.*

GRAHAM PUDDING.

One cup molasses, 1 cup sweet milk, 1 cup stoned raisins, 2 cups graham, 1 teaspoon soda, steam two hours.—*Mrs. Jack Waite.*

GRAHAM PUDDING.

One and one-half cups graham flour, one-half cup molasses, one-fourth cup butter, one-fourth cup sweet milk, two-thirds cup currants, two-thirds cup raisins, 1 egg, 1 teaspoon soda, salt and spices to taste. Steam two and one-half hours.—*Mrs. J. I. Corbly.*

BLACK SPONGE PUDDING.

Six eggs, half cup sugar, 1 cup molasses, 1 of butter, 1 of sour milk, 1 and one-half cups of flour; 1 teaspoon ground cloves, pinch of salt, 1 teaspoon soda, steam one hour without uncovering. If sweet milk be used put baking powder instead of soda. It seems thin, but is all right.

SAUCE FOR SAME.

Two cups sugar, 1 cup butter, half cup flour, put butter and flour together and make a smooth paste, add sugar and enough boiling water to make the proper consistency. Season with vanilla.—*Mrs. P. M. Silloway.*

COCOANUT PUDDING.

One cup of bread crumbs, 1 cup of cocoanut, 2 eggs, 1 quart of milk, one-half spoonful of salt, 1 heaping cup of sugar,

1 tablespoon of butter. Put the bread crumbs, cocoanut, milk, salt and sugar, on the fire in a sauce pan, let come to a boil, add eggs well beaten, beat well the whole mixture, pour into a well buttered baking dish, bake in hot oven twenty minutes.—*Mrs. F. J. Hazen.*

COCOANUT PUDDING.

Five tablespoons grated cocoanut, whites of 5 eggs, 1 pint of milk, 1 teacup sugar, 1 teaspoon butter, little salt, bake a very delicate brown. Good hot or cold.—*Mrs. M. L. Watson.*

COTTAGE PUDDING.

One-half cup of sugar, 3 tablespoonfuls of melted butter, 1 cup of milk, 2 small cups of flour, 1 teaspoonful soda, 2 of cream tartar, 2 eggs well beaten, a little salt. Bake one-quarter of an hour. Serve with the following:

LEMON SAUCE.

One cup of sugar, half a cup of butter, 1 egg, 1 lemon's juice and grated rind, 3 tablespoonfuls of boiling water. Cook in double boiler.—*Mrs. W. D. Symmes.*

X RAISIN PUFFS. X

Two eggs, one-half cup butter, 2 teaspoons sugar, 1 cup milk, 1 cup chopped raisins, 2 cups flour, 2 teaspoons baking powder. Steam one-half hour in buttered cups; do not open steamer while cooking. Serve with brown sauce.—*Mrs. M. L. Watson.*

BLACK OR HONEY COMB PUDDING.

One half pint molasses, half cup sugar, 1 cup flour, half teaspoon soda, half cup butter, half cup milk, 4 eggs, put mixing bowl on the top of teakettle, put in butter and molasses, then add the sugar and milk, then the flour, then eggs, lastly put in the soda and any flavoring you like. Bake three-fourths hour.—*Mrs. F. A. Crowell.*

CHRISTMAS PUDDING.

One cup chopped suet, 1 cup seeded raisins, 1 cup molasses, 1 cup milk, sour is best, 3 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, half nutmeg, 1 teaspoon salt. Put together all the dry ingredients except the flour. Sift the flour, then measure it, warm the molasses and add the soda, stirring fast to dissolve it. Pour molasses over the dry mixture, add milk and then flour. Beat a few minutes, pour into a well buttered granite basin, place in steamer, cover tightly and steam three hours. The basin should be a little more than half full to allow the pudding to swell. When ready to serve turn it upside down on a fancy plate and serve with foaming sauce.—*Mrs. C. H. Williams.*

ENGLISH PLUM PUDDING.

One quart of milk, put in bread enough to soak up the milk, 6 eggs, 1 and one-half pounds sugar, 1 and one-half pounds raisins, 1 and one-half pounds currants, 1 pound beef suet chopped fine, half pound citron, 1 nutmeg, half pound almonds, 1 tablespoon cinnamon, allspice and cloves. Let stand over night and put in flour enough to make stiff. Boil six hours.—*Mrs. T. W. Warren.*

STEAMED FRUIT PUDDING.

Three cups bread crumbs, 1 cup seeded raisins, one-fourth cup melted butter, one-half cup molasses, 1 cup sweet milk, 1 small teaspoon soda and spices to taste. Steam two hours and eat with any nice sauce. Have the bread very dry and either roll it or put through meat chopper.—*Mrs. David Hilger.*

NUT PUDDING.

Cream one-fourth cup of butter and one-half cup of sugar and beat into this one-half a cup of chopped nuts. Beat the yolks of 2 eggs light and add to the mixture with half a cup of milk. Sift 2 cups pastry flour with 3 teaspoons of baking powder and add to the mixture. Steam forty-five minutes. Serve with brown sauce.—*Mrs. A. W. Warr.*

APRICOT PUDDING.

Two cups of flour, 1 cup of milk, 2 teaspoons of baking powder, 1 teaspoon of salt, 2 teaspoons sugar, 2 eggs beaten separately. Put in little cups with a layer of batter, then fruit, then batter. Steam twenty or thirty minutes.—*Mrs. C. Lehman.*

RHUBARB TART.

Wash well and cut rhubarb in half inch pieces, fill a granite ware pudding pan two-thirds full, add a liberal quantity of sugar, put in oven until about half cooked. Take out and have a nice puff paste ready for top; return to the oven until nicely browned and done. Let it get very cold and serve with sweetened whipped cream.—*Miss Ellen H. Fergus.*

CRANBERRY POT PIE.

Butter a porcelain stew pan or kettle, put in a pint of berries sprinkled with 1 cup sugar, make a rich biscuit dough, shape into a ring and lay on fruit in the kettle, then pour another pint of berries into and around the cup of dough, adding another cup of sugar, pour 1 pint of boiling water into the center, cover closely and stew steadily for twenty minutes. Serve in a platter with cream and sugar.—*Mrs. Hugh Wagner.*

DELICATE PUDDING.

One and a half cups of water, half a cup of sugar, one-half saltspoon of salt, well mixed and brought to the boiling point. Wet 3 tablespoons of corn starch in a little cold water, stir into the boiling syrup and cook ten minutes; beat the whites of 3 eggs to a dry froth and whip the boiling mixture into them, adding one-third cup of lemon juice and a little of the grated rind. Turn at once into a mould that has been wet with cold water and set away to become ice cold. Serve with strawberries or other fruit, piled high in the middle, or serve with soft custard.—*Mrs. W. W. Bennett.*

LEMON PUDDING.

Stir into well beaten yolks of 6 eggs 1 cup of sugar, half cup water and grated yellow rind and juice of 2 lemons. Soften in warm water some slices of cake, lay in bottom of baking dish and pour over custard and bake till firm. Beat whites of eggs to a froth, add 6 tablespoons sugar and beat well. When custard is done, pour frosting over, return to oven and brown. Serve hot or cold.—*Mrs. R. Von Tobel.*

X BAKED CUSTARD. X

Beat 5 tablespoons sugar and 4 eggs together, scald 1 quart milk and pour over the other ingredients, stir well and pour into china cups. Set the cups in a pan of hot water, grate little nutmeg on top of each and flavor with lemon or vanilla and bake till firm. Eat cold from the cups, or add a little more sugar, pour the custard into a pudding dish, set the dish into a pan of hot water and bake in moderate oven. Try with a straw, if milky, it is not done; should quiver like jelly when sufficiently cooked.—*Mrs. J. M. Parrent.*

ORANGE CUSTARD.

Four cups sweet milk, three-fourths cup sugar, 1 whole egg and yolks of 3, 2 teaspoons cornstarch. Boil the milk and add cornstarch wet with a little milk, add eggs and sugar. Boil until thick and flavor with extract of orange. When nearly cold add 2 small oranges cut in very small pieces, fold into the custard. When ready to serve, make a meringue of the 3 whites and spread over the top.—*Mrs. J. B. Rauch.*

RICE PUDDING.

Five even tablespoons raw rice, 10 even tablespoons sugar, pinch of salt and a little nutmeg if you like, put in 2 quart pudding dish and fill with sweet milk, bake 2 and one-half or three hours in very moderate oven, stirring frequently, let top brown just before taking from oven and avoid cooking too thick, as it thickens when cooling. When cold should be

like thick cream and is delicious. Do not put in more than 5 even tablespoons rice.—*Mrs. F. E. Wright.*

A DELICIOUS DESSERT.

Cut an angel food through the middle, soak half pound of marshmallows in half pint of cream and put between layers of cake, put half pound of marshmallows on top of cake and pour whipped cream over it. Serve cold.—*Mrs. E. H. Crabtree.*

JUNKET.

One quart milk heated until just lukewarm, dissolve 1 junket tablet in a tablespoon cold water, add to milk 4 tablespoons sugar and flavoring and lastly the dissolved tablet. Pour at once into glasses or moulds and let stand in a warm room undisturbed until "set." Then put in a cold place. Milk that has been scalded may not be used. A variety may be made by using coffee, chocolate, etc. The tablets may be obtained from Chris. Hansen's Laboratory, Little Falls, N. Y., at a very small cost.—*Mrs. Geo. Wiedeman.*

CHARLOTTE RUSSE.

One pint cream, one-half cup powdered sugar, 1 teaspoon vanilla, one-half dozen lady fingers. Whip cream and mix with vanilla and sugar, pour over lady fingers. Serve ice cold.—*Mrs. W. W. White.*

X FLOATING ISLANDS. X

One quart milk, 4 eggs, whites and yolks beaten separately, 4 tablespoons sugar, teaspoon vanilla. Heat milk to scalding (not boiling), beat yolks and stir into sugar, pour upon them 1 cup hot milk, return to sauce pan and boil until it thickens. When cool, flavor, pour into glass dish, heap upon the top meringue of whites whipped till you can cut it and mix in one-half cup of currant jelly beaten. A small piece of currant jelly may be put on top of each dish when served.—*Mrs. W. W. White.*

RHUBARB.

Peel and cut the rhubarb into inch pieces; to every quart add 2 cups sugar. Put in double boiler without water and cook until soft, stirring occasionally with a fork carefully. Try this recipe once and you will never cook rhubarb any other way.

SWEDISH PUDDING.

Boil 1 cup of sago or tapioca and 1 cup of raisins for one and one-half hours, when cooked mix and add half cup sugar, juice of 1 lemon and spices to taste. Serve with thick cream.—*Miss Mary Ladd.*

DANISH PUDDING (Mrs. Lincoln)

Wash three-fourths cup of pearl tapioca. Put in double boiler with 1 and one-half pints boiling water and cook until soft and transparent, stirring often. Then add 1 saltspoon of salt, one-fourth cup sugar, and half tumbler of currant jelly. Stir till jelly is all dissolved. Pour into jelly dish and keep on ice. Serve with cream and sugar.—*Mrs. F. E. Wright.*

TAPIOCA CREAM.

Four heaping tablespoons of tapioca, cover with cold water and soak over night. Set 1 quart of milk on the fire to warm. Beat the yolks of 4 eggs and 1 cup of sugar together. Stir into the warm milk with a pinch of salt and then stir in the tapioca. Let come to a boil and remove from the fire. Beat the whites to a stiff froth and stir into the custard. Flavor with lemon or vanilla, and let stand until cold.—*Mrs. C. W. McDonald.*

PEAR TAPIOCA PUDDING.

Soak a teacup of tapioca in water over night, empty a can of Bartlett pears in a baking dish, add tapioca and half cup of sugar, or sweeten to taste, bake until the tapioca is transparent, eat with sweet cream.—*Mrs. A. W. Warr.*

DRESDEN SANDWICHES.

Beat 3 eggs, add salt, 2 tablespoonfuls sugar, and three-fourths of a cup of milk. Soak thin slices of bread in this until soft. Cook on a hot, well buttered griddle, brown on both sides. Spread half the slices with any jam or marmalade you like and cover with the remaining slice. Serve with the following vanilla sauce:

VANILLA SAUCE.

Mix a half cup of sugar and a tablespoon of cornstarch, pour on a cup of boiling water. Boil three minutes, stirring. Remove from the fire and add 2 tablespoons of butter and a teaspoon of vanilla extract.—*Mrs. G. J. Wiedeman.*

TAPIOCA AND BROWN SUGAR.

One cup tapioca, 2 cups brown sugar, water enough to boil clear and thick, flavor with teaspoonful of vanilla. Eat when very cold with sweet cream.—*Mrs. Newell.*

SAGO PUDDING.

Wash 5 tablespoons of sago, add a quart of milk and cook slowly until the sago looks clear, stirring often. Add a tablespoonful of butter and set aside to cool. Now beat 3 or 4 eggs with a cup of sugar and a teaspoon of vanilla, add to the above and bake until the custard is set. Serve cold with any sauce you prefer, also cold. Tapioca may be used instead of sago.—*Mrs. G. J. Wiedeman.*

PINEAPPLE FOAM.

Prepare and grate a small pineapple or a small can. Beat 1 cup of thick cream until stiff. Beat the whites of 2 eggs and gradually beat into them half a cup of powdered sugar, then fold in the cream and grated pineapples. The juice of half a lemon should be added as it improves the flavor. Chill and serve in glass cups.—*Mrs. Arthur Froembling.*

ICED RICE CREAM.

Wash one-half cup rice and put on to cook with boiling water, cook until rice is tender and put through a fruit press or wire sieve and return to sauce pan. Beat 4 eggs, beat yolks with 1 cup of sugar until light and mix with rice. Remove from fire when thick and flavor with orange. When cold pack in freezer until nearly frozen, then stir in 1 quart of whipped cream and the whites of eggs. Serve with oranges.—*Miss Louise Schroeder.*

ANGELS' SNOW.

One dozen sweet oranges, 1 cup sugar, 1 cocoanut. Pare and grate the cocoanut, peel and cut the oranges in small pieces. Put a layer of oranges in the bottom of a pretty glass dish, sprinkle with sugar, then a layer of cocoanut, then another layer of oranges, sugar, and so on until the dish is full, having the last layer of cocoanut. Let stand one hour before serving.—*Mrs. W. W. Watson.*

NUT SNOW.

Put 1 cup of boiling water in a granite pan on the stove. Beat the whites of 3 eggs and set aside. Add to the water one-half cup sugar, very small lump of butter, vanilla, and heaping tablespoon of cornstarch dissolved in a little cold water. Now add the whites of eggs and cook four minutes. Add one-fourth pound of almonds, blanched and chopped. Serve cold with whipped cream or custard.—*Mrs. Albert Gates.*

FRUIT SNOW.

Fruit can be added instead of nuts, but do not add until the pudding is cold and dished.—*Mrs. Albert Gates.*

GOTESPEICE.

One pound walnuts, one-half pound dates, 6 eggs beaten separately, 3 tablespoons cracker crumbs, one-half pound

sugar, one-half teaspoon baking powder. Chop dates and walnuts. Bake in shallow pans and serve with whipped cream.—*Mrs. Sidney L. Little.*

HEAVENLY HASH.

Cut the pulp of 6 oranges into small dice, 4 or 5 bananas in the same way, 1 and one-half dozen candied cherries quartered, 3 dozen blanched almonds. Cut one-third large or one-half medium pineapple. Mix lightly and put in glass dish. Soak 1 ounce Cox's gelatine in one-half cup cold water one hour, pour 1 cup boiling water over it and put over fire. Add 1 cup granulated sugar, after dissolved remove from fire and set in ice water. When cool add the juice of 1 lemon and 1 tablespoon of cherry wine and the juice from fruit, turn into glass dish over fruit. Put in ice box and let jelly.—*Maud Hilger.*

ICED CHERRY PUDDING.

One quart sour cherries, (sweeten to taste), put on stove in double boiler, stir in 2 tablespoons of cornstarch that has been dissolved in 1 cup of cold water, cook until it is thick. Add 1 teaspoon of vanilla and take from stove, mould and serve with whipped cream.—*Mrs. J. C. Bebb.*

SNOW BALLS.

Cream one-third cup of butter and one-half cup of sugar. Sift 1 cup flour with one-half cup cornstarch and 3 level teaspoons baking powder. Add this mixture alternately with about two-thirds cup of milk and stir in gently the stiff whites of 4 eggs. Put in buttered cups and steam one-half hour. Serve with the following sauce:

STRAWBERRY SAUCE.

Cream one-half cup butter with 1 cup powdered sugar, add yolk of 1 egg. Just before serving add 1 cup of crushed berries. Any other fruit in season may be used this way for either steamed or baked pudding.—*Mrs. Geo. Wiedeman.*

RICE WITH MAPLE SYRUP SAUCE.

When needing a "hurry-up" dessert, try rice boiled in milk, or water, with a sauce made of maple syrup boiled down to a somewhat thick consistency, to which a few chopped nuts have been added. Another way of serving rice is with a hard sauce, to which has been added cinnamon, cloves and nutmeg.—*Mrs. G. J. Wiedeman.*

MAPLE FRAPPE.

One cup of maple syrup, yolks of 2 eggs, 1 tablespoon Knox gelatine, dissolved, boil all together. When cold, add whites of 2 eggs beaten stiff and one-half pint of whipped cream, set in a cold place. Will serve five people.—*Mrs. M. B. Darrow.*

X SHORT CAKE. X

Two and a half cups flour, 2 and a half teaspoons baking powder, half cup butter rubbed fine in the flour; mix soft with milk. Separate dough in 3 even parts and roll quite thin, spreading butter on each layer. Now lay the 3 layers one on top of the other and bake. When done, lift them off spreading berries or any kind of fruit desired (well sugared) between each layer and on top.—*Mrs. J. E. Lane.*

Y SHORT CAKE. X

One and one-half cups flour, 1 cup sweet cream, 3 teaspoons baking powder, a little salt. Bake in two layer cake tins.—*Mrs. Albert Gates.*

LEMON SHORTCAKE.

Y Make a nice rich shortcake and split and butter it; then take the grated rind and juice of 2 lemons, 1 cup of sugar, 1 of sweet cream; mix sugar and lemons, then add sweet cream; mix and spread on the shortcake.—*Mrs. S. K. Remington.*

BURNT SUGAR CARAMEL.

Put half a cup of sugar in a small granite basin, set on stove and allow it to melt and brown well, then add enough boiling water to dissolve it. Use for flavoring or coloring. It may be bottled and kept for use.—*Mrs. L. V. Beck.*

CARAMEL SYRUP.

Place 1 cup sugar in iron or granite sauce pan, stir continually over the fire until the sugar first softens, then melts and finally becomes a liquid and throws off an intense smoke. It really burns. Have ready a half cup of boiling water, remove sauce pan from fire, throw in the water, stir rapidly and allow it to boil until a molasses-like syrup. Bottle and it is ready for use.—*Mrs. Wyllys Hedges.*

FOR CARAMEL.

Two cups of sugar and 1 cup water, boil together covered until a light brown shade, do not stir until it assumes this shade; then add one-half cup cold water and cook until it forms a syrup. Brush cups with caramel before filling.—*Mrs. A. W. Taber.*

CARAMEL CUSTARD.

Scald 1 pint milk in a double boiler. Melt one-half cup granulated sugar in a smooth pan over a hot fire. Stir constantly until a dark color, and then add it to the hot milk. If it hardens at first it does no harm as it will soon melt. Beat 3 eggs with one-fourth teaspoon salt, add the hot milk, and when well mixed, turn it back into the boiler and cook over boiling water till smooth and the mixture coats the spoon, stirring constantly. Strain and flavor with vanilla. Serve with whipped cream. (Lincoln).—*Mrs. A. W. Warr.*

CARAMEL CUSTARD.

One pint of milk, 3 eggs and one-half cup of caramelized sugar. Beat eggs well, scald milk and add. Then add the caramelized sugar. Butter custard cups, place in pan of hot water and bake fifteen or twenty minutes.—*Mrs. A. W. Taber.*

In making desserts with gelatine, it is necessary to let the mixture containing the gelatine, stand until it begins to thicken or "set," before adding cream or fruit or anything else; otherwise the gelatine or clear liquor will settle to the bottom, and the cream or other ingredients rise to the top. In this way the ingredients will remain mixed until hard and firm.

MOULDED CHOCOLATE CUSTARD.

Cover half box of gelatine with water, melt 1 and one-half ounces of chocolate and mix with 1 pint of milk. Put in double boiler, add 2 ounces white sugar and the beaten yolks of 5 eggs. When hot and smooth add the dissolved gelatine, stir, flavor with vanilla and pour into small moulds. Serve with cream.—*Mrs. J. M. Vrooman.*

CHOCOLATE BLANC MANGE.

Boil 1 quart of milk, 1 cup sugar and 4 ounces of chocolate grated, for five minutes. Add half a box of gelatine soaked until dissolved in enough cold water to cover, and boil five minutes longer, stirring constantly. Flavor with vanilla, put in mould to cool. Serve with whipped cream.—*Mrs. R. Von Tobel.*

CHOCOLATE PUDDING.

One pint of milk, 3 bars sweet chocolate, 4 eggs, and 1 ounce of gelatine. Dissolve the grated chocolate in a very little water, then add the yolks of eggs. Let the milk come to a boil and then add the dissolved gelatine. Let cool and get quite thick and then add the beaten whites of eggs.—*Mrs. H. C. Brown.*

SAUCE.

Put a pint of milk into pan on the stove with sugar enough to make quite sweet. When it comes to the boiling point add the yolks of 2 eggs which have been beaten with 3 table-spoons of milk, add vanilla. The sauce must be just a little thick.—*Mrs. H. C. Brown.*

CHOCOLATE CHARLOTTE RUSSE.

Two small cups sweet milk, 1 cup sugar, yolks 4 eggs, half box gelatine, 4 tablespoons grated chocolate, 1 small tablespoon cornstarch, scald milk, add eggs well beaten, chocolate melted and cornstarch moistened in a little cold milk. Cook like boiled custard, being careful to not let it curdle. Take from stove and add gelatine soaked in three-quarters cup of cold water. When cool pour in mould lined with thin slices of stale sponge cake, 1 small pint sweet cream, 1 cup sugar, whites 2 eggs, add sugar and eggs to cream. Flavor with vanilla and beat very light. Fill mould just before serving.—*Mrs. Mattie Cupp.*

FRUIT PUDDING.

Three oranges cut into small pieces, cover with sugar and let stand an hour, pour off the juice. Put on top of oranges in a small mould 3 bananas cut in small pieces. Put a layer of grated pineapple over this. Dissolve one-quarter box of gelatine in water and add to orange juice. Let it get boiling hot, let cool a little and pour over the fruit. When firm serve with whipped cream.—*Mrs. L. W. Reeder.*

PINEAPPLE CREAM.

Half box gelatine, soaked ten minutes in half cup cold water, and dissolve in half cup boiling water. One can grated pineapple (add sugar if necessary) and 1 lemon. Put the mixture in a dish and set on the ice. Stir constantly until thickens, then add 1 pint of whipped cream. Pour into a mould and set away to harden. Serve with whipped cream colored a light pink.—*Mrs. Miner.*

PINEAPPLE BAVARIAN CREAM.

One pint of canned pineapple, 1 small cup of sugar, 1 pint of cream, half package of gelatine, half cup of cold water. Soak the gelatine two hours in cold water. Chop pineapple and simmer with the sugar twenty minutes, add gelatine,

strain at once, rubbing pineapple through sieve, beat until it begins to thicken, add cream whipped to a froth. When all mixed form in moulds.—*Mrs. E. H. Crabtree.*

DIPLOMATIC CREAM.

One-half box of gelatine, one-half cup of cold water, 1 pint of cream, three-fourths cup of sugar, whites of 4 eggs, 1 teaspoon of vanilla, 1 teaspoon of cherry, one-half cup of candied fruits, one-half cup chopped almonds. Soak the gelatine in cold water. Whip the cream. Boil what cream will not whip with enough milk to make a pint. When boiling add the sugar and the gelatine. When dissolved pour over the beaten whites. Stir well and when it commences to thicken add the cream which has been whipped. Put your pan on ice to keep cold. When thick enough to drop from the spoon add the fruit or blanched almonds chopped fine or pistachio nuts.—*Mrs. Wyllys A. Hedges.*

ROYAL DIPLOMATIC PUDDING.

Soak 1 box of gelatine in 1 cup cold water, boil 4 cups sugar and 4 cups water together a few minutes, take one-half of the syrup and one-half of the gelatine, put on stove until dissolved, then put the juice of 4 lemons in one-half the syrup, and the juice of 4 oranges in the other half, strain lemon jelly into mould, strain the other half into bowl or granite jar and set in cool place. When it begins to thicken add the whites of 3 eggs beaten stiff with one-quarter teaspoon cream of tartar and 1 tablespoon powdered sugar and 1 teaspoon (rose) fruit coloring, putting in a little at a time. Beat very often with egg-beater. To serve this pudding, put a tablespoon of each color on pretty dish and add a tablespoon of whipped cream.—*Mrs. W. B. Miner.*

COFFEE FLUMMERY.

Mix in the double boiler a cup and a half of strong coffee, half a cup of milk, two-thirds of a cup of sugar, quarter of a teaspoon of salt and a tablespoon of granulated gelatine

dissolved in a little water. Reserve half the sugar and while the other ingredients are heating beat this with the yolks of 3 eggs, into which stir the boiling mixture, return to the boiler and stir until it begins to thicken. Remove from the fire, stir in the stiffened whites and half a teaspoon of vanilla, turn into mould dipped in ice water, put aside and serve when ice cold, with cream.—*Mrs. O. W. Belden.*

MAPLE PARFAIT.

Take yolks of 2 eggs, 1 tablespoon Knox's gelatine (dissolved), 1 cup of maple syrup. Let boil up, when it will be thick enough. Let cool. Beat the whites and half pint of cream and add to the above. Beat all together and let get cold.—*Mrs. M. B. Darrow.*

CHARLOTTE RUSSE.

Soak for half hour half a box of gelatine in half cup of cold water, beat until stiff 1 and one-half pints of cream; add two-thirds of a cup of powdered sugar and a teaspoon and a half of vanilla. Stand the gelatine over boiling water, stir until dissolved, then strain into the cream and stir continuously until it begins to congeal. The dish containing the mixture may be set in a pan of ice and water while stirring. Have ready, lined with sponge cake crust side out, or lady fingers, small or large moulds. Put cream in and stand at once in a cold place. Serve seven or eight.—*Mrs. F. E. Wright.*

LEMON JELLY.

Soak half box gelatine in half pint cold water one hour, add 1 pint boiling water, 1 and one-half cups sugar and the juice of 3 lemons. Let stand on stove till boiling. Strain to moulds and set in cold place. A few thin slices of lemon added a few minutes before straining improves the flavor.—*Mrs. J. M. Parrent.*

COFFEE JELLY.

Soak half box of gelatine in half cup of cold water, when soft add 1 cup strong coffee mixed with 1 cup boiling water,

stir until gelatine is dissolved, add large one-quarter cup of sugar and strain into mould, serve with whipped cream, sweetened and flavored with vanilla, and pour around it, or make into individual moulds.

ORANGE JELLY.

Half box gelatine soaked in half cup cold water till soft, then dissolve in half cup boiling water, then add 1 cup granulated sugar, 1 pint of orange juice. If oranges are very sweet use with them the juice of 1 lemon. Put in shallow dish to harden, then cut in little squares and serve with Charlotte Russe.—*E. B.*

PINE APPLE SNOW.

Whites of 6 or 8 eggs beaten stiff, 1 can of grated pineapple, soak 1 package of Knox's gelatine in half cup of cold water until all moist, then add 1 cup boiling water. When all dissolved, strain and add pineapple and whites of eggs, sweeten to taste. Stir a little and turn into a mould wet with water. Serve with whipped cream.—*Mrs. J. C. Bebb.*

SNOW PUDDING.

Soak one-fourth box gelatine in half cup cold water till soft, then add three-fourths cup boiling water, 1 cup sugar and the juice of 2 lemons, strain and when cool and it begins to thicken, add the stiffly beaten whites of 3 eggs, beat well, until thick, put in mould and set away till wanted, make a boiled custard of the yolks of eggs, 1 pint milk, 3 tablespoons sugar, flavor with vanilla. Will serve five. Make the day before you wish to use it.—*Mrs. M. A. Sloane.*

MOSCOW CREAM.

Make a plain lemon jelly and mould in small cups. When hardened, hollow the jelly cups with a hot spoon, leaving a half inch wall. Fill with the following: Soak one-third of a box of gelatine in one-third cup of water. Add three tablespoons of powdered sugar to 1 pint of sweet cream, tint a light green with spinach coloring if liked. Whip and add the gela-

tine when nearly stiffened. As it stiffens add 1 teaspoon of vanilla, a little almond flavoring, and 4 tablespoons of blanched and finely chopped almonds or pistachio nuts. Pour into jelly moulds, melt the scooped out jelly and with it fill the cups. Serve with whipped cream, flavored with vanilla and chopped almonds.—*Mrs. G. J. Wiedeman.*

SPANISH CREAM.

One-half box of gelatine, 1 quart of milk, yolks of 3 eggs, 1 small cup of sugar. Soak the gelatine an hour in the milk, put on the fire and stir well as it warms. Beat the yolks very light with the sugar, add to the scalding milk, and heat to boiling point, stirring all the while. Strain through thin muslin or tarlatan, and when almost cold, put into a mould wet with cold water. Flavor with vanilla or lemon. Serve with whipped cream.—*Mrs. J. H. Williard.*

ORANGE CREAM.

Heat one-half cup each orange juice and sugar. Beat yolks of 2 eggs with another half cup of sugar and cook with first mixture over hot water until thickened. Add one-fourth package gelatine softened in one-fourth cup cold water and strain all into a cup and a half of cream. Turn into a mould. Serve ice cold with orange sections around it.—*Mrs. F. E. Wright.*

COFFEE CREAM.

One-half ounce of gelatine, 1 gill of strong coffee, 1 gill of sugar, 3 gills of cream, soak gelatine half hour in gill of cold water, then place it over boiling water and add the hot coffee and sugar. When dissolved take it from the fire, stir in the cold cream and strain in a mould that has been wet in cold water. When cold turn out.—*Mrs. L. W. Eldridge.*

X COFFEE CREAM. X

One-half box gelatine soaked in cold water, 1 cup hot coffee added when gelatine is soft, then 1 cup sugar, set aside to cool. When it begins to "set" beat in 1 cup whipped cream.

RICE BAVARIAN CREAM.

Cook in double boiler 1 and one-half pints milk and few slices lemon rind. When it boils add one-half cup rice and little salt. Cook till rice is tender, the milk should nearly boil away leaving rice moist. Mix in one-half cup sugar, one-fourth box gelatine soaked in one-half cup cold water 1 hour, then melted over hot water. When mixture is cool add 3 teaspoons flavoring, and when partly set add one-half pint whipped cream and turn into mould.—*Mrs. W. W. White.*

BAVARIAN CREAM.

One quart new milk, 4 eggs, half box Cox's gelatine, two-thirds cup sugar, flavor with vanilla or lemon, pinch of salt. Put gelatine in a cup of the milk and let soak while the rest of the milk is heating. When milk is hot add gelatine, and stir until dissolved, then add the 4 yolks, very well beaten. Stir constantly till mixture thickens slightly, but do not let it boil. Pour onto the stiffly beaten whites and stir well. Pour in a mould wet with cold water and set away to cool. Serve with whipped cream.—*Mrs. T. W. Warren.*

BAVARIAN CREAM.

One quart cream, yolks 4 eggs, half box gelatine, 1 teacup sugar, flavor to taste, soak gelatine in enough cold water to cover it for one hour, drain and stir into pint of the cream made hot, beat the yolks smooth with sugar, add the boiling mixture, beating in a little at a time, heat until it thickens, but do not let it boil or it will separate. While it is still hot stir in the other pint of cream, which has been whipped to a froth, beat in this "whip" a spoonful at a time until the custard is the consistency of sponge cake batter. Dip a mould in cold water, pour in the mixture and set on ice or in a cold place to form.—*Mrs. A. W. Bower.*

CHOCOLATE BAVARIAN CREAM.

One pint of milk, one-half box of gelatine, 1 pint of cream, 2 ounces of chocolate, one-half cup of sugar, 1 teaspoon of

vanilla, one-half cup of water. Cover the gelatine with water, and let soak one-half hour. Whip the cream, grate the chocolate, put the milk on to boil; when boiling add the chocolate and gelatine. Stir until dissolved. Take from the fire, add the sugar and vanilla, turn into a pan to cool, stir continually until it begins to thicken, then add the whipped cream; stir carefully until thoroughly mixed, then turn to a mould to harden. Serve with whipped cream around the base.—*Mrs. Wyllys A. Hedges.*

GRAPE SPONGE.

Soak one-fourth box gelatine in one-fourth cup cold water. Dissolve a cupful sugar in a cup of grape juice; add the juice of a lemon and strain with the dissolved gelatine. Let cool. Beat the white of 3 eggs stiff, and when the gelatine mixture begins to thicken, add it gradually to the beaten whites, beating all until very light. Serve very cold with cream a little sweetened.—*Mrs. G. J. Wiedeman.*

PUDDING SAUCES

"Hunger is the best Sauce."

PLAIN SAUCE.

One cup sugar, half cup butter, 1 heaping tablespoon flour, stir together and beat until light, add a pint of boiling water or milk, and boil until thickened, lastly add 1 egg well beaten and flavor to taste.

LEMON SAUCE.

Half cup sugar, half cup butter, 1 cup hot water, juice and grated rind of 1 lemon, yolks 2 eggs, cook two minutes, take from fire, and stir in whites of eggs well beaten.

CREAM SAUCE.

One pint cream, 4 tablespoons powdered sugar, whites of 2 eggs beaten stiff, 1 teaspoon extract of vanilla, 1 teaspoon nutmeg. Heat the cream slowly in a double boiler, stirring often. When scalding hot, not boiling, remove from fire, put in sugar and nutmeg, stir three or four minutes and add the whites. Mix thoroughly and flavor. Then set back into hot water until pudding is served, stirring now and then.—*Mrs. Geo. Bach.*

A NICE SAUCE.

Chill and whip 1 cup sweet cream, beat whites 3 eggs stiff, add 3 tablespoons powdered sugar, and the cream, add flavoring.

PUDDING SAUCE.

One pint boiling water, butter size of egg, 1 cup sugar, 5 teaspoons flour, flavor.

DELICATE PUDDING SAUCE.

Boil together for five minutes half a cupful of sugar and half a cupful of water. Add 2 tablespoons of syrup from the ginger jar, and then 2 tablespoons of finely sliced ginger. This may be served hot or cold.—*Mrs. M. A. Sloane.*

PUDDING SAUCE.

One cup milk, 1 tablespoon flour, 1 cup sugar, 1 tablespoon butter, white of 1 egg. Cream sugar and butter. Cook milk and flour. Beat white of egg and mix all together. Flavor with vanilla.—*Mrs. R. J. Covert.*

HOT CHOCOLATE SAUCE.

Melt 1 tablespoon of butter and add 1 tablespoon flour or cornstarch. Add half cup of milk and stir together until smooth, but do not boil. Add to this 2 tablespoons Baker's cocoa or grated chocolate rubbed smooth in a half cup of cold milk or water. Add half a cup of sugar and stir the sauce constantly until it boils and thickens. It should be rather thick. Then add half teaspoon of cinnamon and 1 teaspoon of vanilla. Keep hot in double cooker. Serve hot with ice cream or boiled rice.—*Mrs. A. W. Warr.*

X BROWN SAUCE. X

One cup pulverized sugar, 1 egg, butter size of egg stirred to a cream, heat one-third cup of milk, and pour into the sauce, stirring rapidly until it foams, season with nutmeg.—*Mrs. M. L. Watson.* *fine*

HARD SAUCE.

Work 2 tablespoonfuls of butter and a cup of powdered sugar to a white cream, then beat in the juice of a lemon and a pinch of nutmeg. Set in a cold place until needed.—*Mrs. Arthur Froembling.*

HARD SAUCE.

One cup pulverized sugar and half cup soft butter beaten to a cream, add beaten white of 1 egg, grate nutmeg over top. Serve very cold.—*Mrs. Jack Waite.*

FOAMING SAUCE.

Beat whites of 3 eggs to a stiff froth, melt a teacup sugar in a little water, let it boil, stir in 1 teaspoon vanilla, then the beaten whites. Serve hot.

CREAM SAUCE.

Beat well 1 cup sugar and scant half cup butter, add half cup rich cream and stir into half cup boiling water, cook for a few minutes, stirring constantly. Flavor.—*Mrs. R. Von Tobel.*

VANILLA SAUCE.

One cup pulverized sugar, half cup butter beaten very light and creamy, add yolk of 1 egg, then the white beaten stiff, flavor with vanilla and place on ice to become cold.

COFFEE SAUCE. (For Blanc Mange).

Pour half pint of boiling hot cream over 2 tablespoons ground coffee, cover closely and let stand for about one-quarter hour, then strain into a saucepan, sweeten and stir in the yolk of 1 egg and a scant teaspoonful of cornstarch. Let come to a boil and when cold add the beaten whites of 2 eggs and set away to chill thoroughly before serving.—*Mrs. George J. Wiedeman.*

FRUIT SAUCE.

One cup sugar, 1 cup boiling water, 1 tablespoon of flour, 1 tablespoon of butter, 1 cup fruit juice, one-fourth teaspoon Jamaica ginger. Mix sugar and flour together, add boiling water and cook until thick, then add butter and fruit juice and vinegar. The ginger may be omitted.—*Mrs. A. W. Taber.*

RAISIN SAUCE.

Boil 2 cups of Sultana raisins with 3 cups of water for two hours, replenishing the water as it boils away. Mix 1 tablespoon of flour with one-half cup sugar and add to raisin broth. This is nice with cottage pudding or with bread and butter pudding.—*Mrs. A. W. Taber.*

ICE CREAM

"Enough! Enough! what is Enough? a little more!"

As to ice creams, nothing is so easily prepared as a parfait or mousse, since these are not put into the freezer, but into a pail packed in ice and salt. The simplest is merely whipped cream, sweetened and flavored, with or without a border of lady fingers around the edge. Another is called angel parfait, and is made by cooking a cup of sugar with a cup of water till it threads; this is slowly beaten into the stiff whites of 3 eggs, and this in turn, when cold, into a pint of whipped cream, flavored. This is something like the mousse which is made by dissolving a tablespoonful of gelatine in a quarter of a cup of water, adding a small cup of sugar, a pinch of salt, and strain slowly into a pint of whipped and flavored cream. All these must stand in ice and salt for five hours.

ICE CREAM.

One quart of cream, 2 cups of sugar, 2 tablespoons of vanilla or any flavoring. Place half the cream and sugar together, put in a farina kettle, stir continually and bring to a scald. Take from the fire and when cold add the remainder of the cream and the flavoring, sugar and freeze. One quart of cream will more than double in bulk when frozen.—*Mrs. Lottie Maxwell.*

CHOCOLATE ICE CREAM.

One quart sweet cream, 1 pint of milk, 2 cups of sugar, 2 eggs, 5 tablespoons chocolate cut fine and mixed with sugar, boil milk, add to chocolate, sugar and beaten yolks of eggs. Put on stove and let come to a boil, when cold add cream and beaten whites of eggs. Little lemon or vanilla flavor.—*Mrs. A. J. Stough.*

DELICIOUS ICE CREAM.

Scald 1 quart of milk, mix 2 level teaspoons cornstarch with half cup sugar and stir into the hot milk. Stir constantly until it thickens, then let cook, stirring occasionally for ten minutes. Beat 3 eggs, add a few grains of salt and half cup of sugar. Add a little of the hot mixture and when well blended stir into the rest of the hot mixture. Stir and cook until the egg seems "set," then strain. When cold add 1 pint of rich cream and 3 teaspoons of vanilla. Freeze. Will serve ten.—*Mrs. F. E. Wright.*

PLAIN ICE CREAM.

One quart of milk, 1 quart cream, 2 teacups sugar, whites 2 eggs beaten stiff, pinch of salt, equal quantities lemon and vanilla extracts and a few drops of rose water.—*Mrs. A. W. Bower.*

PINK ICE CREAM.

Three pints cream, not too thick, half pound red sugar, cooked in half cup water until dissolved, then add cream and flavor with vanilla.—*Mrs. M. A. Sloane.*

BANANA ICE CREAM.

Cook together 1 pint milk, 1 cup sugar and 2 eggs, when cold add 1 pint cream and 6 bananas mashed fine, add a little lemon juice if you wish.

MAPLE ICE CREAM.

Beat together the yolks of 5 eggs and 1 cup maple syrup until light. Put on stove and let it boil up once, stirring to prevent thickening. Take off and let it cool. Add this to 1 pint of beaten sweet cream and then stir in the whites of 5 eggs stiffly beaten. Freeze.—*Mrs. A. W. Warr.*

APRICOT ICE CREAM.

Press 1 can of apricots through a sieve, add one-quarter to half teaspoon almond extract, 1 and one-fourth cup sugar and 1 quart of cream. Freeze.—*Mrs. Jack Waite.*

ICE CREAM. (Without Cooking).

One quart of cream whipped to a froth, 5 tablespoons sugar, 1 beaten egg, 1 teaspoon flavoring. This may be made with half milk and half cream and is very good, but this recipe as given is excellent.—*Mrs. Geo. M. Stafford.*

MAPLE ICE CREAM.

Two cups of maple syrup to 2 quarts of cream and 4 eggs. Freeze.—*Mrs. E. K. Cheadle.*

CARAMEL ICE CREAM.

Three eggs, 1 cup sugar, scant half cup flour, 1 pint of milk, put the milk in a double boiler, beat the eggs light, add the sugar and flour and beat smooth. Then add to the heated milk and cook thoroughly. Put 1 cup of sugar in a frying pan, melt, let brown slightly and add to the custard. Let cool, add 1 pint of thick cream and new milk enough to fill a half gallon freezer.—*Miss E. Williamson.*

STRAWBERRY ICE CREAM.

To a quart of rich cream add 2 cupfuls of sugar, freeze and when nearly done add a quart of crushed strawberries or a pint of juice, then remove the dasher and beat until finished.—*Mrs. Edmund Wright.*

NEAPOLITAN ICE CREAM.

For chocolate ice cream: Scald 1 pint of milk, add by degrees three-quarters pound sugar, 2 eggs and 5 tablespoons chocolate rubbed smooth in a little milk. Beat well, place over fire and heat until it thickens, stirring constantly. Set off, add tablespoon dissolved gelatine. When cold, freeze. When it begins to set add a quart of rich cream, half of it well whipped. When well frozen put a layer in bottom of each mould. Then pack moulds in ice and make white ice cream: Three pints cream, 2 pints milk, 1 pint powdered sugar, whites

2 eggs and tablespoon vanilla. When frozen add layer to chocolate and pack again. Now make pink ice cream: Add tablespoon fruit coloring to frozen white ice cream and stir thoroughly. Now add pink layer to brown and white in moulds and pack moulds in ice again. Will be ready to use in three hours. Will make about 1 gallon. Instead of white ice cream I sometimes use pineapple ice: One can pineapple, fill can with water, juice 3 lemons, 2 cups sugar, whites 2 eggs. Instead of pink ice cream I sometimes use strawberry ice: Mash 1 quart of strawberries, add half pint sugar and juice of 2 lemons. Cover and stand aside for one hour. Boil together half pound of sugar and 1 quart of water five minutes, strain and cool. Mix this with strawberries. Turn into freezer and stir slowly until mixture is frozen.—*Mrs. R. Von Tobel.*

PINEAPPLE SHERBET.

One cup of pineapple shredded, 2 cups of sugar, the juice of 3 lemons, 1 quart of water. Mix and put into the freezer. When partly frozen add the stiffly beaten whites of 4 eggs. This makes 4 quarts.—*Mrs. George J. Wiedeman.*

STRAWBERRY SHERBET.

Clean 1 and one-half pints strawberries and press through sieve, put in bowl with juice of 4 lemons, half pint of raspberries, three-quarters pound sugar, and 1 and one-half quarts water, mix well and put aside until sugar is dissolved—about one hour—stirring from time to time. Freeze. This makes an excellent ice by using 1 and one-half pints of water instead of 1 and one-half quarts and adding when partly frozen the beaten whites of 2 eggs. Can also be used with currants, cherries, etc. When making preserves in the summer any superfluous syrup from the fruit may be bottled and put in a dark place and serves well in preparing ices, sherbets and creams.—*Mrs. A. W. Warr.*

GRAPE SHERBET.

Two pounds Concord grapes, 2 lemons, 1 pound sugar, water. Lay a square of cheese cloth over a large bowl, put in

the grapes after washing them, and thoroughly mash with a wooden masher. Squeeze out all the juice, add an equal quantity of cold water, the lemon juice and sugar. If the grapes are unusually sour, use more than a pound of sugar as the mixture should be quite sweet. Freeze as usual.—*Mrs. F. J. Hazen.*

CREAM SHERBET.

The juice of 5 lemons, 1 pint of sugar, 1 pint of cream and a pint of milk, or 1 quart of milk. Strain and mix together and freeze. If it curdles no matter.—*Mrs. J. L. Bright.*

PEACH SHERBET. (Mrs. Janet McKenzie Hill).

One quart of water, 2 cups of sugar, 1 teaspoonful of gelatine, 6 or 8 peach kernels, juice of 2 oranges, juice of 1 lemon, 1 pint of peach pulp. Boil the water, sugar and kernels twenty minutes; add the gelatine softened in 2 tablespoonfuls of water (cold), and strain. When cold add orange and lemon juice and the peach pulp, (peaches pared and passed through a ricer or sieve). Freeze as usual.—*Mrs. J. H. Willard.*

PINEAPPLE ICE.

Add the juice of 3 lemons to 1 can grated pineapple, and also add the can filled again with water, press all the juice out with a fruit press or by squeezing in a cloth, add 2 small cups sugar and freeze. When nearly frozen enough add the whites of 4 eggs beaten stiff, then freeze two or three minutes longer.—*Mrs. John M. Vrooman.*

LEMON ICE.

The juice of 6 lemons and 1 large orange, 1 quart of water, 2 cups sugar, stir till dissolved, then freeze. The stiffly beaten whites of 2 eggs may be added when partly frozen if you like.—*Mrs. W. D. Deaton.*

CURRANT ICE.

One pint of currant juice, 1 pound sugar and 1 pint of water. Put in freezer and when partly frozen add the whites of 3 eggs well beaten.—*Mrs. W. M. Blackford.*

PEACH FOAM.

One can sliced peaches (or 12 large peaches), 2 coffee cups of sugar, 1 pint water, beaten whites of 3 eggs. Mash the peaches and mix all ingredients well. Freeze.—*Mrs. W. W. White.*

CHOCOLATE MOUSSE.

One quart pure thick sweet cream well whipped, 1 cup powdered sugar, 4 teaspoons vanilla, 6 tablespoons chocolate dissolved in a little cream, beat well together. Put in moulds and pack in ice and salt two hours before serving.—*Mrs. J. M. Rose, Cateress.*

V MOUSSE. ♣

One pint cream whipped very stiff, sweeten and flavor to taste. Put in mould and pack in ice for two hours. This is equal to the best ice cream. Will serve six.—*Mrs. O. W. Bel-den.*

FRUIT FRAPPE.

One dozen oranges, half can pineapple, grated 9 lemons, 4 bananas, 6 peaches or half can, 1 pint Maraschino cherries. Press the juice from 6 oranges and 6 lemons, add enough water to make 2 and one-half quarts in all, in which 2 cups sugar have been previously dissolved. Freeze slightly, then add the rest of fruit, cut in small pieces. Serve in sherbet glasses, with a spoonful of rich ice cream on top. Will serve 25 persons.—*Mrs. C. H. Williams.*

FROZEN PUDDING.

One pint sweet cream, yolks of 4 eggs. Make a syrup of 1 pound sugar and 1 pint water; put on fire until it boils, stir in forty blanched almonds pounded fine, 2 ounces each of chopped citron, raisins and currants, 1 ounce each of candied orange and lemon peel, 1 glass of wine or brandy and freeze.—*Mrs. W. W. White.*

FROZEN STRAWBERRIES.

Mash a quart of strawberries, add half pint of sugar and the juice of 2 lemons. Cover and set aside for an hour. Boil

a quart of water with a half pound of sugar for five minutes, strain and cool, mix this with the berries, turn into the freezer and turn slowly until frozen. Serve plain or with whipped cream, the latter being much nicer.—*Mrs. George J. Wiedeman.*

FROZEN APRICOTS.

Drain the syrup from 1 can apricots, add sufficient water to make 1 quart and add 1 and one-half cupfuls sugar, heat and boil five minutes. Put the fruit through a sieve, mix with the syrup and freeze when cold. A little lemon may be added, also 1 cup water may be omitted and the same amount of cream added just before freezing.—*Mrs. Mattie Cupp.*

FROZEN WATERMELON AND CANTALOUPE.

Take out the melon pulp in small uniform pieces, sprinkle with sugar, a bit of salt and cinnamon or pepper; add also a tablespoon of sherry or rum, if you approve. Chill in can with beaters till soft mush. Prepare sliced ripe tomatoes in same way. Flavor with ginger and lemon.

FROZEN JUNKET.

Heat 3 quarts of skim or new milk until blood warm. Do not let it scald or boil. Dissolve 3 junket tablets in a little cold water. Stir these into the warm milk quickly. Take from the fire at once and let the pan stand in the kitchen, or where it is warm, until the junket sets. It should be firm and smooth like boiled custard. Separate the whites and yolks of 12 eggs. Beat the yolks and 2 cups of sugar to a cream. Add these to the junket and beat all together until smooth. Then add 3 pints of rich beaten cream and the stiffly beaten whites of the eggs. Beat all together, add flavoring and turn into the freezer. The above recipe will make 2 gallons of ice cream. Nice served with hot chocolate sauce.—*Mrs. A. W. Warr.*

CAFE PARFAIT.

One pint of whipped cream, one-half cup of strong coffee, one-half cup of sugar. Mix and put in a mould; pack in ice and leave to freeze four hours.—*Mrs. Wyllys A. Hedges.*

FRUIT PARFAIT, WITH MARSHMALLOWS.

Mince and melt 1 pound of marshmallows in 1 pint of hot fruit juice (cherry, strawberry, or pineapple with the pulp). Boil 1 cup of water and 2 cups of sugar till it threads; stir it into the beaten whites of 2 eggs; add the marshmallows and 1 tablespoon of lemon juice, and beat till cold. Fold in from 1 to 2 cups of thick cream whipped stiff, and freeze as directed for parfait. Serve with Maraschino cherries as a sauce.—*Mrs. Homer Detrick.*

A PRETTY DESSERT.

Cut a large cake of angels' food into small cups, fill these with a white parfait and serve at once.—*Mrs. G. J. Wiedeman.*

ORANGE CREAM.

Boil together without stirring 1 cupful of sugar and a half cupful of water. Test frequently, and when the syrup will spin a thread take off at once and cool. Scald a half cupful of rich cream, add to it the beaten yolks of 2 eggs, stirring until slightly thickened, then stand in a pan of cold water until chilled. Whip one-half of a cupful of very heavy cream to a stiff froth. Stir together the two cooked mixtures, add a half teaspoonful of vanilla, a half cupful of strained orange juice and the whipped cream and freeze at once. When almost frozen stir in 2 tablespoonfuls of chopped candied orange peel, finish freezing and pack for about an hour before serving. It should not be too hard, and is preferably served in punch glasses, topping each with a spoonful of whipped cream.—*Mrs. A. Pfaus.*

FRUIT CREAM.

One-half can of apricots, 3 bananas, 3 cups of water, 3 oranges, 3 cups of sugar, 3 lemons, 1 basket of strawberries or raspberries. Put a puree strainer or sieve over a large granite pan or bowl, turn in the apricots and berries and rub all but the skin of the apricots through. Peel the bananas, remove the seeds and dark portions and sift the pulp. Pour

the water in gradually to help the pulp go through the strainer. Squeeze the oranges and lemons and strain through into the fruit pulp. Add the sugar and when dissolved, freeze as usual. From 1 cup to 1 pint of cream may be mixed with the fruit just before freezing, but it is delicious without it as the fruit pulp gives body to the frozen mixture.—*Mrs. Frank J. Hazen.*

CAKE

"My cake is dough."—*Shakespeare.*

In making cake care should be taken to have all the ingredients fresh and of the very best quality. Put everything called for by your recipe on the table before you. Use an earthen dish in which to mix your cake, sift the baking powder with the flour. If there is to be any fruit used, have it stoned and chopped and well floured. Beat whites and yolks of eggs separately, rub butter and sugar to a cream, add flavoring, then beaten yolks if used, then milk, then flour and lastly the stiffly beaten whites. Fruit should be added the very last thing.

SPONGE CAKE.

Yolks 6 eggs and 1 pint sugar beaten to a cream, beat whites stiff and mix with sugar and yolks, half teacup boiling water, 1 pint of flour sifted twice, a few drops of lemon juice, bake half hour.—*Mrs. W. D. Deaton.*

X SPONGE CAKE. X

Four eggs, beat two minutes, 2 cups sugar, five minutes, 1 cup flour, two minutes, 1 cup water, 1 teaspoon lemon, three minutes, 1 and one-half cups flour, two minutes, 1 teaspoon of baking powder in flour. Bake in slow oven. Beat instead of stir.—*Mrs. Rose Weldon.*

SPONGE CAKE.

Whites 7 eggs, yolks 5 eggs, 1 cup flour, 1 cup sugar, pinch of salt, flavoring, half teaspoon cream tartar, beaten in the whites of eggs.—*Mrs. A. W. Bower.*

SPONGE CAKE.

Beat yolks of 6 eggs light, boil 1 cup sugar, half cup of water for ten minutes or until it strings. Beat whites of 6 eggs and add to them gradually the hot syrup. Stir all into the yolks. Add a teaspoon baking powder mixed with 1 cup of flour, 1 teaspoon lemon. Beat well and bake thirty minutes.—*Miss Katie Ille.*

DELICIOUS SPONGE CAKE.

An even number of eggs, the weight of the eggs in sugar, half the weight of the eggs in flour. Beat yolks very light, add sugar, beat whites with a pinch of salt and add to the yolks and sugar. Then add juice and the grated rind of a lemon. Add flour. Stir very lightly. Bake in good oven. Use pulverized sugar.—*Mrs. Wyllys A. Hedges.*

SPONGE CAKE.

Four eggs, 1 and half cups of sugar, 2 cups of flour, one-half cup of cold water, 1 teaspoon of baking powder. Beat the whites, add the yolks and beat, add sugar, then flour, then water. Bake in a slow oven.—*Mrs. Theo. Hogeland.*

NEVER-FAIL SPONGE CAKE.

Three eggs, 1 cup sugar, 1 and one-fourth cups of flour, 1 teaspoon baking powder, pinch of salt, flavoring. One-half cup boiling water; beat the whites of eggs to a dry consistency, take spoonful of white and add to the yolks and beat. Add sugar gradually, then the beaten whites and flour alternately. Flour should be sifted four times, the last time with the baking powder; add the flavoring and the hot water the last thing. Beat well and bake in moderately hot oven thirty-five minutes.—*Mrs. T. O. Caldwell.*

SUNSHINE SPONGE CAKE.

Separate 4 eggs and beat thoroughly. It takes two people to make this cake, one to beat the whites and one the

yolks. Beat whites stiff and add gradually 1 cup of granulated sugar. To the well beaten yolks add 1 tablespoon vinegar, drop by drop, beating constantly. Now start at the same time and beat both yolks and whites three minutes by the clock. Lightly mix the two and add 1 cup of flour very gently but quickly. Sift the flour four times. Bake in a moderate oven.—*Mrs. W. W. Watson.*

SUNSHINE CAKE.

Beat the yolks of 5 eggs until light colored and very thick, beat the whites of 7 eggs until foamy, then add one-third teaspoon of cream of tartar and beat until dry. Fold three-quarters cup of sugar into the whites, then add the yolks, cutting and folding them in thoroughly, add 1 teaspoon of vanilla and fold in three-quarters cup of flour. Bake in a tube-pan from forty to fifty minutes.—*Mrs. Walker J. Wells.*

SUNSHINE CAKE.

Beat with dover beater the whites of 10 eggs to a froth. Then add gradually 1 teaspoon slightly rounded of cream of tartar. Beat not too stiff, then beat in slowly 1 and one-half cups of sifted granulated sugar, sifting in with sifter; now add 1 teaspoon of vanilla. Have sifted 1 cup of flour, measured slightly rounded before sifting, then sift 5 times. Now take your wire whisk and stir in flour very carefully, sifting in a very little at a time. Now beat yolks of 7 eggs very stiff, add and mix thoroughly. Bake in angel cake pan, as you would angel's food, not less than one hour.—*Mrs. L. V. Beck.*

ANGEL CAKE.

Beat very, very stiff the whites of 11 eggs—if small use 12—a little salt added will help to stiffen them. Now add 1 and one-half cups granulated sugar that has been sifted, add this a little at a time, beating it into eggs with egg-beater, then add 1 teaspoon flavoring, sift 1 teaspoon cream tartar and 1 cup flour together 4 times and add to cake gradually, folding it in carefully with spoon. Do not stir this cake or it

will become thin. When put in pan it should be as stiff as when eggs were first beaten. Grease tin with little lard and bake forty or forty-five minutes in moderate oven. Should be slightly brown after first twenty minutes. To insure perfect success one should have the regular angel cake pan with 3 little projections from edge which allows the pan to be turned upside down when taken from the oven when the cake will drop out after it cools. Ice with boiled frosting.—*Mrs. F. E. Wright.*

ANGEL CAKE.

One pound of granulated sugar, 1 pint of whites of eggs, one-half pound of flour, 1 level teaspoon of cream tartar. Sift sugar and flour each 4 times, sifting the cream tartar with the flour. Beat the eggs very stiff, add the sugar and 1 teaspoon of vanilla, then beat in the flour with a silver fork but never stir. Bake in an ungreased pan for one hour. Do not open the oven door for fifteen minutes and not at all if it can be avoided.—*Miss Lucy Organ.*

DELICATE LOAF CAKE.

Rub 1 cup butter and 1 and three-fourths cups sugar to a cream, mix 1 large teaspoon cream tartar with 2 and one-half cups flour and 1 cup cornstarch, stir 1 small teaspoon soda with 1 cup sweet milk, add milk and soda to sugar and butter, then add flour, then whites of 7 eggs beaten stiff. Flavor with almond. Ice when cold.—*Mrs. Mattie Cupp.*

X WHITE CAKE. X

One and one-half cups powdered sugar, half cup sweet milk, half cup butter, 1 and one-half cups of flour, 1 teaspoonful of baking powder, 1 teaspoonful of vanilla extract, whites of 6 eggs beaten stiff.—*Theresa Ille.*

GOLD CAKE.

One-half cup butter, 1 and one-half cups sugar, 3 cups flour, 2 teaspoons baking powder, 1 cup milk, yolks of 6 eggs, 1 teaspoon extract lemon.—*Mrs. W. D. Deaton.*

BROWN CAKE.

Sauce: Half cup grated chocolate, half cup milk, 1 cup sugar, 1 egg, 1 teaspoon vanilla. Boil until smooth, let cool and add to dough. Dough: One-half cup butter, 1 cup sugar, 2 eggs, half cup of milk, 2 cups flour, 1 scant teaspoon soda, add the sauce, bake in layers, use thin icing between.—*Mrs. A. J. Stough.*

MARBLE CAKE.¹

Light part: One and one-half cups white sugar, one-half cup butter, one-half cup sweet milk, 1 teaspoon cream tartar, one-half teaspoon soda, whites of 4 eggs, 2 and one-half cups flour (scant).

Dark part: One cup brown sugar, one-half cup molasses, one-half cup butter, one-half cup sour milk, one-half teaspoon soda, 1 teaspoon cream tartar, 2 and one-half cups of flour, yolks of 4 eggs, one-half teaspoon each cloves, allspice, cinnamon and nutmeg.—*Mrs. Hampson.*

WALNUT CAKE.

Two cups of brown sugar, one-half cup of butter, 1 cup of sour milk, yolks of 5 eggs, 2 cups of flour, 1 teaspoon of soda, 1 pound of raisins seeded and chopped, 1 pound English walnuts, 1 teaspoon each of cinnamon and cloves. Reserve enough whole meats for top of cake. I always try a little of the batter before baking the whole, sometimes a little more flour is required.—*Mrs. A. W. Taber.*

NUT CAKE.

One and three-quarters cups sugar, three-quarters cup butter, 2 and one-half cups flour, 1 cup cold water, 4 eggs, 2 teaspoons baking powder, 2 cups kernels of English walnuts well dredged with flour and added last of all.—*Mrs. A. W. Warr.*

X POTATO CAKE. X

One-half cup butter, 2 cups sugar, 1 cup sour or butter milk, 1 cup cold mashed potatoes, 2 cups of flour, 1 cup melted

chocolate, 1 teaspoon of soda in milk, one-half teaspoon cinnamon, one-half teaspoon cloves, yolks and whites of 4 eggs. Mix butter, sugar, yolks, chocolate, potatoes, and then all other ingredients.—*Mrs. Henry Surprenant.*

MARSHMALLOW FILLING.

Three-fourths cup of white sugar, three-fourths cup brown sugar, 1 tablespoon vinegar, a little water and 20 marshmallows; cook until candies soft, or soft ball stage. Pour over beaten whites of 2 eggs, and beat until white and melted.—*Mrs. Henry Surprenant.*

CRACKER CRUMB CAKE.

One cup of walnuts chopped fine, (walnut meal is better), 1 cup cracker crumbs, 1 cup of sweet chocolate (grated), 2 level cups of sugar, 2 level teaspoons of baking powder, 1 teaspoon ground cinnamon, 1 of allspice and one-half teaspoon of cloves. Whites and yolks of 10 eggs, beaten separately. Mix dry ingredients together, then add yolks and lastly whites. In measuring use coffee cup. Use plain white frosting if any. This cake will keep like fruit cake and is delicious.—*Mrs. Wyllys A. Hedges.*

SPANISH BUN CAKE.

Mix well 2 cups light brown sugar and three-fourths cup melted butter; 2 whole eggs, the yolks of 3 beaten well, 1 dessert spoon of cinnamon, one-half teaspoon allspice, one-half teaspoon lemon extract, 1 whole nutmeg, 1 cup sweet milk, mix well together. One teaspoon cream of tartar, 1 of soda, 2 cups of flour, well sifted, 3 whites of egg beaten stiff, stir in last of all.—*Mrs. J. C. Bebb.*

X GRAHAM CAKE. X

One and one-half cups white sugar, one-half cup butter, 1 and one-half cups sour milk, 3 cups of graham flour, sifted twice. One teaspoon of soda, one-half teaspoon of salt, one-half teaspoon of cloves, cinnamon and nutmeg. One cup of raisins, chopped a little.—*Mrs. Charles Belden.*

SOUR MILK CAKE.

One cup butter, 2 cups currants, 2 and one-half cups sugar, 2 cups sour milk, 4 eggs, 1 teaspoon each cinnamon, cloves, mace or nutmeg and soda. Pour a little boiling water over the soda and mix with the sour milk.—*Mrs. A. H. Van Iderstine.*

SOUR CREAM CAKE.

Three eggs, 1 cup of sour cream, 1 cup of sugar, 1 and a half cups of flour, 1 small teaspoon of soda, any flavoring. Bake in layers and use any filling desired.—*Mrs. Abram. Hogeland.*

A GOOD ONE EGG CAKE.

Mix a little, 1 cup sugar and 2 tablespoons butter. One egg broken in cup (not beaten) and filled with sweet milk; 1 and four-fifths cup flour, 2 teaspoons baking powder, one-half teaspoon vanilla, one-half teaspoon lemon. Beat well. Bake in slow oven.—*Mrs. Sidney L. Little.*

GOOD PLAIN CAKE.

One and one-half cup sugar, 1 tablespoon of butter, 3 eggs, 1 cup sweet milk, 2 cups flour, 2 tablespoonfuls of sour cream, 2 teaspoonfuls baking powder, and a little soda and flavoring.—*Mrs. C. E. Jackson.*

PLAIN CAKE.

Two teacupfuls of sugar, half teacupful of butter, 1 of sweet milk, 3 eggs, white and yolks beaten separately, 2 teaspoonfuls baking powder, 3 teacupfuls of flour, and flavoring.—*Mrs. Ernest C. Busch.*

NUMBER CAKE.

One cup of butter, 2 of sugar, 3 of flour and 4 eggs, 1 cup of milk. If sweet, use 1 teaspoonful baking powder or soda and cream of tartar. If sour, use soda alone, and 1 teaspoonful of flavoring extract of any kind desired.—*Mrs. George J. Wiedeman.*

X JELLY ROLL. X

Make cake after the rule given under the heading, "A Nice Dessert," omitting flavoring, bake in dripping pan in a quick oven. When done turn out on a clean towel, spread with jelly and with a sharp knife cut the edge from the entire cake, then roll up. Cutting off the edge prevents its splitting.

JELLY ROLL CAKE.

One and one-half cups of sugar, 1 and one-half cups of flour, 5 eggs, 5 cooking spoons of water, 1 teaspoon of baking powder, a pinch of salt and flavoring to suit the taste.—*Mrs. J. B. Ritch.*

FRUIT CAKE.

Three pounds of flour, 3 pounds of butter, 3 pounds of sugar, 3 pounds of raisins, 6 pounds of currants, 1 and one-half pounds of citron, 30 eggs, mace, nutmeg, cinnamon, 1 ounce each, one-quarter ounce of cloves, 1 ounce of ginger, 1 teaspoon of soda, half cup of molasses, 1 pint currant juice.—*Mrs. J. C. Bebb.*

FRUIT CAKE.

Six eggs beaten together very light, one-half pound of butter, 1 pound sugar, 1 pound flour, 1 pound pecan meats, (whole), 2 pounds seeded raisins, 4 tablespoons fruit juice, 1 teaspoon nutmeg, 1 heaping teaspoon baking powder. Bake two and one-half hours if in one loaf. Can be divided into three and baked forty minutes.—*Mrs. Harry Yaeger.*

FRUIT CAKE.

One cup butter, 3 eggs, 3 cups sugar, 1 and one-half teaspoons soda, 2 cups sour milk, 2 teaspoons cinnamon, 4 cups flour, 1 cup chopped raisins, 1 teaspoon vanilla. Bake three-quarters of an hour in rather slow oven. Frost with white frosting. This makes two large loaves of cake.—*Mrs. R. J. Covert.*

FRUIT CAKE.

Two cups of brown sugar, 2 cups molasses, 4 eggs, 2 cups butter, 2 cups strong cold coffee, 2 teaspoons soda, 2 tea-

spoons each cinnamon, allspice, ginger, cloves, nutmeg, 1 teaspoon vanilla, 1 teaspoon lemon, 1 glass currant jelly, 2 cups each raisins, currants and citron, 8 cups flour sifted before measuring. Bake in 4 quart pan and one 6 quart pan two hours.—*Mrs. Green.*

FRUIT CAKE.

One pound butter, 1 pound sugar, 1 pound flour, 2 pounds raisins, 2 pounds currants, three-quarters pound citron, 1 dozen eggs, 1 wine glass extract lemon, 1 wine glass extract vanilla, 1 wine glass extract almond, 1 wine glass extract rose, 2 nutmegs, 2 tablespoons cloves, 2 tablespoons cinnamon, 2 tablespoons molasses, half teaspoon soda. Bake in slow oven three hours.—*Mrs. W. F. Hanson.*

FRUIT CAKE.

Two cups sugar, two-thirds cup molasses, 4 cups flour, half cup sweet milk, 1 cup butter, 5 eggs, 1 pound raisins, half pound currants, half pound dried citron, 1 teaspoon soda.—*Mrs. Chas. Lehman.*

WHITE FRUIT CAKE.

One pound each of flour, butter, white sugar and blanched almonds chopped, 2 pounds citron, 1 grated cocoanut, whites of 16 eggs, 2 teaspoonfuls of baking powder, 1 teaspoonful extract of white rose.—*Mrs. Fred Warren.*

WHITE FRUIT CAKE.

One cup of butter, 2 cups of sugar, 3 cups of flour, whites of 8 eggs, 3 level teaspoons of baking powder, one-quarter pound of citron, half pound of almonds, three-quarters cup desiccated cocoanut, 1 cup light Sultana raisins, half glass of fruit juice. This makes 2 brick loaves.—*Mrs. W. W. Bennett.*

DRIED APPLE FRUIT CAKE.

Three cups dried apples soaked over night; in the morning stew in 3 cups molasses. When cold mix with 1 cup sugar.

1 cup butter, 3 eggs, 1 teaspoon soda, 2 teaspoons cloves, 1 tablespoon cinnamon, 2 cups raisins, 1 cup currants, 3 cups flour, 1 lemon, chopped fine. This makes two loaves.—*Mrs. D. Hilger.*

DRIED APPLE FRUIT CAKE.

Soak 3 cups of dried apples over night in warm water. In the morning chop into bits, put in a stew pan with 2 cups of N. O. molasses and simmer two hours. When cold, add 2 beaten eggs, 1 cup of sugar, three-fourths cup butter, 2 teaspoons soda, spices to taste and flour enough to make a stiff batter.—*Mrs. M. B. Darrow.*

PORK CAKE.

Chop very fine 1 pound fat salt pork free of rind, and pour over 1 pint strong hot coffee and set on stove for a few minutes. Then add 4 cups brown sugar, 1 pound stoned raisins, half pound citron or currants, or both, 7 cups flour, 1 tablespoon soda, 1 nutmeg, 1 tablespoon cinnamon. Dredge fruit well with flour and bake in moderate oven until a straw thrust into it will come out clean.—*Mrs. E. K. Cheadle.*

COUSIN CLARINDA'S PORK CAKE.

One cup pork chopped fine, 1 cup molasses. Boil these with a little water to keep from graining until pork is thoroughly dissolved. Cool and add 1 cup sugar, one-half cup cold coffee, 2 teaspoons baking powder, 1 cup raisins, citron and spices to taste, 4 cups flour. This makes two loaves.—*Mrs. Lottie Maxwell.*

SPICE CAKE.

One cup brown sugar, half cup butter, 1 cup sour milk, 1 level teaspoon allspice, 1 of cinnamon, half teaspoon nutmeg, half teaspoon of ginger, 1 cup of stoned raisins, half teaspoon soda dissolved in a little milk, 1 teaspoonful of vanilla, 3 eggs, 2 and one-half cups flour. Bake slowly one hour.—*Miss Katie Ille.*

COFFEE CAKE.

One cup of butter, 2 cups of sugar, 4 eggs, one-half cup of molasses. One cup black strong coffee, mix 1 scant teaspoon of soda with coffee; one-half teaspoon of cloves, 1 teaspoon of cinnamon, one-half teaspoon of grated nutmeg, one-half teaspoon of ginger, 1 pound of raisins; 1 pound of currants, one-half pound of walnuts, one-fourth pound of almonds and 3 cups of flour. Bake one hour in moderate oven.—*Mrs. John Ford.*

COFFEE CAKE.

One cup sugar, 1 cup butter, 1 cup molasses, 1 cup chopped raisins, 4 cups flour, 1 cup cold coffee, 2 eggs, 1 teaspoon soda dissolved in the coffee, 1 of cloves, 1 teaspoon cinnamon, half nutmeg. Bake slowly one hour. Citron, currants, and chopped figs well floured improve this cake.—*Mrs. M. A. Sloan.*

✧ MOLASSES CAKE. ✧

Two cups of sour cream, 1 cup of molasses, 2 eggs, three-fourths cup of sugar, 1 tablespoonful of soda, 4 cups of flour, 1 teaspoon of ginger, one-half teaspoon of cloves, and one of cinnamon, a little salt.—*Mrs. Theo. Hogeland.*

MOLASSES POUND CAKE.

One cup butter, 2 cups molasses, 4 eggs, 1 cup sour cream or sour milk, 4 cups flour, 2 scant teaspoons soda.—*Mrs. A. J. Stough.*

DEVIL'S CAKE.

One small cup chocolate, half cup sweet milk, two-thirds cup dark brown sugar, 1 egg. Beat all together and set in hot water and cook like custard. One cup brown sugar, half cup butter, 2 eggs, half cup sweet milk, 1 level teaspoon soda in hot water. To this add custard while hot and finally add 1 and one-fourth cups flour with 1 teaspoon of baking powder. Mix thoroughly and bake in loaf or layers. A very good idea is to put paper in bottom of pans, when baking, as cake is very delicate.—*Mrs. Miner.*

DEVIL'S FOOD CAKE.

One cup of sugar, 1 of water, 1 and one-half cups flour, 2 small squares chocolate, butter the size of an egg, yolks of 2 eggs, 1 teaspoon soda. Grate the chocolate and pour over it just enough boiling water to mix it like paste. Add half cup of water and set on top of stove until it boils, then let it cool. Mix soda with the other half cup of water; cream butter and sugar, add yolks of eggs, etc., bake in layers and put together with boiled icing.—*Mrs. J. B. Ritch.*

DEVIL'S FOOD.

One cup brown sugar, half cup milk, three-quarters cup grated chocolate (dissolve chocolate by setting in dish of hot water). When cool add 1 cup brown sugar, half cup butter, half cup sweet milk, 2 and one-half cups flour, yolks of 3 eggs, 1 teaspoon soda, 1 teaspoon vanilla; bake in layers; use boiled frosting.—*Mrs. Weldon.*

SOFT GINGER CAKE.

One-half cup sugar, 1 cup butter, 1 cup molasses, 1 cup boiling water, 2 teaspoons soda, 2 eggs, 3 cups of flour and 2 teaspoons ginger.—*Mrs. W W. Bennett.*

GINGER BREAD.

Two cups of Orleans molasses, 1 cup hot water, one-half cup of melted butter, 1 teaspoon soda, 1 teaspoon ginger and a little salt. Mix with flour as soft as possible and roll out 1 and one-half inches thick and bake in a quick oven.—*Mrs. W. W. Bennett.*

GINGER BREAD.

Half cup molasses, two-thirds cup sugar (brown is best), half cup sour cream, 1 beaten egg, 2 teaspoons ginger, 1 teaspoon cinnamon, half cup dried currants, half cup milk, sweet, 2 cups flour, 1 even teaspoon soda; this is the order in which to mix the last two together.—*Mrs. Geo. M. Stafford.*

GINGER BREAD.

One cup of molasses, three-quarters cup of sugar, half cup of sweet milk, 1 pint of sour cream, 3 eggs, a piece of butter the size of an egg, 1 tablespoon of cloves, 2 of ginger, 1 of soda and flour enough to make a good batter.—*Mrs. J. B. Ritch.*

X SOFT GINGER BREAD. X

Half cup of sugar, half cup of butter or lard, 1 cup of molasses, 1 cup of boiling water, 2 level teaspoonfuls of soda, 1 egg, 2 teaspoonfuls of ginger and half teaspoonful of cinnamon, cloves and allspice. Pour boiling water on the soda. Two and one-half teacups of flour; bake in moderate oven.—*Mrs. G. J. Wiedeman.*

GINGER BREAD.

Half cup of sugar, 1 cup of molasses, half cup of butter, 1 teaspoon each of ginger and cloves, 2 teaspoons of soda in a cup of boiling water, 2 and one-half cups of flour. Add 2 well beaten eggs the last thing. If used warm, use a little more flour. Sprinkle a little sugar on top just before putting in the oven.—*Mrs. J. C. Bebb.*

LAYER CAKES

WHIPPED CREAM CAKE.

Whip 1 cup sweet cream till firm. Into this break 2 eggs and whip again. Now add 1 cup sugar, 1 and one-half cups flour, and 2 teaspoons baking powder. Beat well and bake in 3 layers.

FILLING.

To 1 cup of very rich cream add three-quarters of a cup of sugar and 2 teaspoons vanilla. Whip till very stiff. Spread between the layers and on top. Keep in a cool place.—*Mrs. Fred Warren.*

DOLLY VARDEN CAKE.

White—Whites 5 eggs, 1 cup white sugar, half cup butter, half cup milk, 2 cups flour, 1 teaspoonful baking powder, well mixed with flour. Bake in jelly tins.

Dark—Yolks of 5 eggs, 1 cup sugar, half cup butter, half cup milk, 2 cups flour, 1 teaspoonful baking powder, half pound currants, half pound raisins, 1 teaspoon cinnamon, 1 of nutmeg.

Filling—Juice and grated rind of 2 lemons, 2 cups sugar, 2 eggs, 2 tablespoons of melted butter, cook till quite thick.—*Mrs. Brassey.*

X LAYER CHOCOLATE CAKE. X

One and one-third cups sugar, two-thirds cup butter, thoroughly creamed, 3 eggs well beaten not separated, flavor with vanilla, 1 cup of milk, 2 small cups of flour sifted with 1 large teaspoonful baking powder. Melt 1 and one-half squares Baker's chocolate over the tea kettle and add. Lard the tins well, and sprinkle flour over to prevent sticking. Put together with chocolate icing, which make by adding melted chocolate to ordinary boiled icing.—*Mrs. W. D. Symmes.*

CHOCOLATE CAKE.

Mix 1 and one-fourth cups sugar with one-half cup sour cream. Add to it the beaten yolks of 3 eggs, 1 even cupful of flour and the whites of 3 eggs beaten to a stiff froth. Stir in 1 teaspoon of vanilla, 1 even teaspoon of soda, dissolved in hot water. Melt one-quarter pound unsweetened chocolate, add a second half cup of sour cream and 1 even teaspoon of salt. Mix thoroughly and stir into the batter and bake in layers. Fill with white frosting. If cream is very rich add a little more flour.—*Mrs. David Hilger.*

DELICIOUS CHOCOLATE CAKE.

One cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, whites 8 eggs, 3 teaspoons baking powder, beat butter to a cream, add sugar, beat till light, add milk, then flour, then whites beaten stiff, when well beaten divide into 2 equal parts and into half grate a cake of sweet chocolate. Bake in layers, alternating the white and dark cakes. For custard for filling: Add 1 tablespoon butter to 1 pint milk, let come to a boil, then add 2 beaten eggs with 1 cup sugar and 2 teaspoons cornstarch dissolved in a little milk.—*Mrs. John Warr.*

CHOCOLATE CARAMEL CAKE.

One ounce of grated chocolate, 1 cup of sugar, half a cup of sweet milk, yolk of 1 egg. Boil until thick and let cool. One cup of sugar, one-half cup of butter, 2 eggs, 1 cup of milk; add the chocolate, then 2 and a half cups of flour, 2 teaspoonfuls of baking powder and 1 of vanilla. Bake in layers.

FILLING.

One and a half cups of sugar, one-half cup of sweet milk; boil five minutes. Beat until thick and spread between layers of cake.—*Miss Lucy Organ.*

CHOCOLATE CAKE.

Two cups flour, 1 cup sugar, 1 cup sweet milk, whites of 3 eggs, half cup butter, heaping teaspoon baking powder, flavor

with vanilla and bake in layers. Icing: Boil 1 cup sugar until it threads, then stir it in the well beaten whites of 2 eggs, and add 4 tablespoons grated chocolate.—*Mrs. Flora Anderson.*

ALMOND CAKE.

Two cups of sugar, three-fourths cup of butter, 1 cup sweet milk, 2 cups flour, 1 cup cornstarch. Well beaten whites of 6 eggs, 2 teaspoons of cream tartar in flour. One teaspoon of soda in milk and bake in layers, using the following filling:

FILLING.

Two pounds of blanched almonds, pounded or chopped fine. Beat whites and yolks of 2 eggs together lightly, add 1 and one-half cups of sugar, then almonds with 1 tablespoon of vanilla.—*Mrs. W. W. Watson.*

CREAM ALMOND CAKE.

Two cups sugar, 6 eggs, beat well together, add 1 cup rich milk, 3 cups flour sifted 5 times, 2 level teaspoons baking powder. Flavor with extract of almond. Enough for five layers.

FILLING.

Three-fourths pint sweet cream put on to cook in double boiler. At boiling point add the following mixture well beaten: One egg, 1 cup sugar, 1 tablespoon cornstarch, 1 tablespoon gelatine that has been soaked in milk. Let this all boil for five minutes, stir constantly while boiling. When cold add extract of almond, spread on each layer, also finely chopped almonds. On top layer arrange whole almonds. Delicious.—*Miss Josie A. Plum.*

CREAM JELLY CAKE.

One cup thinnish sweet cream, 1 cup sugar, 2 eggs, 2 cups flour, 1 teaspoon baking powder, half teaspoon soda sifted with flour 3 times, beat eggs and sugar together, then

stir in the cream and flour alternately and bake in layers, putting jelly or anything you like between. Flavor to suit taste.—*Mrs. H. M. Powel.*

MOLASSES CAKE.

One cup molasses, half cup sugar, half cup butter, yolks 2 eggs, 3 cups flour, stir well and add 1 cup boiling water with 1 teaspoon soda in it. Filling: Whites 2 eggs beaten stiff, 3 tablespoons sugar, 1 teaspoon vanilla. Spread each layer, no cooking required.—*Mrs. Geo. Cook.*

NEAPOLITAN CAKE.

Black Part—One cup brown sugar, 2 eggs or 4 yolks, half cup butter, half cup molasses, half cup strong coffee, 2 and one-half cups flour, 1 of seeded raisins chopped fine, 1 of currants, a teaspoon each of soda, cinnamon and cloves, and half teaspoon of mace.

White Part—Two cups sugar, half cup butter, 1 of milk, 3 cups of flour, whites of 4 eggs, small teaspoon cream tartar, one-half teaspoon soda (or 2 teaspoons baking powder). Put together in alternate layers.

FOR FILLING.

Two cups sugar wet with water and boiled till it strings, then pour it into the beaten whites of 3 eggs, beat until thick and add a cup of seeded raisins chopped fine. A good loaf cake baked in two parts.—*Mrs. George J. Wiedeman.*

BLACKBERRY JAM CAKE.

Two cups of light brown sugar, 1 of butter, 4 eggs, 6 tablespoons sour cream, 2 teaspoons soda, 1 of cloves, 2 grated nutmegs, 4 cups flour, 2 cups jam. Bake in layers and put together with boiled icing.—*Mrs. P. M. Silloway.*

RIBBON CAKE.

Three eggs, 2 cups sugar, two-thirds cup of butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons cream tartar and 1 tea

spoon soda. Dark Part—Large spoonful molasses, 1 large cup chopped raisins, 1 teaspoon each of allspice, cloves and cinnamon. Add this to half of the dough. Bake in 5 layers, put together while warm.—*Mrs. H. A. Moulton.*

NUT LAYER CAKE.

One cup sugar, piece of butter size of an egg, 1 cup of milk, 2 cups of flour, 2 teaspoonfuls of baking powder, flavor with vanilla, and add beaten whites of 3 eggs.

Filling: One cup of milk, one-quarter cup of sugar, 1 tablespoonful of flour, the yolks of 3 eggs, cook, flavor, then add 1 cup of chopped walnuts.—*Mrs. Herbert Lang.*

GRAND DUKE CAKE.

Two cups sugar, 1 cup butter, 1 cup sweet milk, whites 8 eggs, 3 cups flour, 3 teaspoons baking powder, 1 teaspoon vanilla. Bake in 3 layers.

Filling: One cup sugar, half cup water, cook until syrup strings, stir into the white of 1 egg beaten; add half pound of chopped blanched almonds, half pound seeded raisins chopped; half pound of figs chopped. Ice the top with white icing.—*Mrs. P. M. Silloway.*

NUT CAKE.

Two cups sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, whites 8 eggs, 3 teaspoonfuls baking powder, one teaspoon vanilla, 1 pound English walnuts chopped fine, dredged with flour and added last. Bake in layers; put together with boiled icing. Do not stir a cake after the baking powder is added more than absolutely necessary.—*Mrs. Silloway.*

LAYER CAKE.

Break 2 eggs in a cup and fill with cream, 1 cup of sugar, flavoring, 1 teaspoon baking powder or half teaspoon soda and 1 of cream of tartar if the cream is sweet. If sour, use soda

alone. Heaping cup of flour. Put together with any filling desired, whipped cream sweetened and flavored being delicious.—*Mrs. George J. Wiedeman.*

MOLASSES CAKE WITH RAISIN FILLING.

One-half cup sugar, half cup molasses, one-third cup butter, one-third cup cold water, 2 eggs, using the yolks for the cake and the whites for icing, 1 level teaspoon soda, 1 of cinnamon, one-quarter teaspoon cloves and allspice. Flour to make as soft as can be baked. Make boiled icing and add a cupful of chopped or ground raisins for filling. Makes a nice loaf cake, using 1 egg only.—*Mrs. M. B. Darrow.*

X WHITE CAKE—LAYER. X

One and one-half cups sugar, half cup butter, 1 cup sweet milk, 2 cups flour, whites 5 eggs, 2 teaspoons baking powder, flavor with vanilla.—*Mrs. Chas. Lehman.*

WHITE CAKE.

One and one-half cup of sugar, one-half cup of butter (well creamed); one-half cup of cold water, 2 and one-half cups of flour, (not heaping); whites of 6 eggs, beaten stiff; 1 scant teaspoon of baking powder; flavoring. Beat this cake a long time until it becomes creamy, as the whole secret of this cake is beating.

FILLING.

Two cups of brown sugar and one-half cup of cream. Let boil and add 1 teaspoonful of butter and beat until cool; if too thick add cream.—*Mrs. H. J. Kelly.*

WHITE CAKE.

Four cups flour, 1 cup milk, 2 cups sugar, three-fourths cup butter, 2 heaping teaspoonfuls baking powder, whites of eight eggs; flavor to taste. Stir butter and sugar with flavoring to a cream. Add the 3 cups of flour and milk and beat

batter for twenty-five or thirty minutes, then add the other cup of flour with the baking powder sifted several times; add the whites of eggs beaten very stiff, stir as little as possible. Bake in layers.—*Mrs. W. M. Blackford.*

FARMER'S FRUIT CAKE.

One-half cup sugar, 1 cup molasses, 1 cup sour milk, 2 teaspoons butter, 2 small teaspoons soda, 3 scant cups flour, 3 eggs, (save white of 1 for icing), 1 teaspoon cinnamon, one-half teaspoon nutmeg. Bake in 3 layers.

Filling: One cup chopped raisins, 1 cup jelly, (nuts may be added).—*Mrs. W. W. White.*

MARSHMALLOW CAKE.

One and one-half cups sugar, half cup butter, 1 cup milk, half cup cornstarch, 1 teaspoonful of baking powder, 2 cups of flour, whites of 6 eggs.

Filling: One and one-half cups sugar, moisten with water, boil until it strings and drop 8 fresh marshmallows in and let dissolve, pour this over the stiffly beaten whites of 2 eggs, beat until stiff and spread between layers.—*Mrs. J. C. Bebb.*

MARSHMALLOW CAKE.

Stir half cup butter with 1 cup sugar to a cream. Sift 1 and one-half cupfuls flour with 1 teaspoonful baking powder. Beat whites of 4 eggs till stiff, then add them alternately with half cupful milk and the flour to the creamed butter. Bake in 2 paper lined jelly tins.

Filling: Put half pound of marshmallows in saucepan, add half cup of cream; set the saucepan in a pan of boiling water over fire and stir until dissolved. Put half the marshmallow preparation between the two layers and the remainder on top. Flavor to taste.—*Mrs. Brassey.*

X COCOANUT CAKE. X *fine*

I have been asked for my recipe for this cake. Bake any fine white cake in 3 layers. Then take 2 and a half cups

desiccated cocoanut and pour over it about 1 cup of boiling milk. Stir it a couple of times and pour in strainer to drain. *Do not* let it *soak* in the milk. Now make the icing following exactly the directions given for Boiled Icing, flavoring with 1 teaspoon lemon extract. When it is thick enough, spread on the cake and sprinkle the cocoanut well drained thickly over top, between the layers and on sides.—*Mrs. F. E. Wright.*

DEVIL'S FOOD.

One cup light brown sugar, 1 cup chocolate, one-half cup sweet milk, flavor with vanilla. Mix and bring to a boil and when cold add to the following dough:

One cup light brown sugar, one-half cup sweet milk, one-half cup butter, 2 cups of sifted flour, yolks of 3 eggs, one-half teaspoon soda. Bake in layers.

FILLING.

Two cups brown sugar, one-half cup butter, one-half cup cream, small teaspoon cornstarch (or not as you please). Boil until thick as cream, and spread between the layers.—*Mrs. R. Von Tobel.*

DARK LAYER CAKE.

One and three-fourths cups of brown sugar, one-half cup butter, a little more than one-half cup of sour milk, 4 eggs leaving out the whites of 2, 1 teaspoon cinnamon, one-half teaspoon cloves, 2 cups of flour, 1 small teaspoon soda, dissolved in hot water and added last.

Filling: Four tablespoons of citron and the same of raisins chopped fine, one-half cup blanched almonds or walnut meats chopped, one-half teaspoon orange extract, mix with boiled icing.—*Mrs. A. W. Taber.*

CARAMEL CAKE.

Beat one-half cup butter to a cream, add gradually 1 and one-half cups of sugar, yolks of 2 eggs, 1 cup water, 2 cups of flour and beat continually for five minutes, then add

3 teaspoons caramel, 1 teaspoon vanilla and another half cup flour. Beat again thoroughly and then stir in carefully 2 teaspoons baking powder and the well beaten whites of the eggs. Bake in two layers.—*Mrs. Wyllys Hedges.*

FILLING.

One cup sugar, one-half cup water, place over fire and stir until sugar is dissolved, then boil quietly without stirring until syrup will spin a thread. Have ready white of an egg beaten to a stiff froth, stir in syrup, beat hard, then add 2 teaspoons caramel and 1 of vanilla, place between layers and on top.—*Mrs. Wyllys Hedges.*

MOCHA COCOA CAKE.

Make 3 layers of plain cake mixture. A good recipe is: Cream one-quarter of a cup of butter with 1 cup of sugar, add the beaten yolks of 3 eggs, half a cup of milk, 1 and a half teaspoon of baking powder sifted with 1 and a half cups of flour, the whites of the 3 eggs beaten stiff, and 1 tablespoon of vanilla. The filling is made by creaming and washing the salt from half a cup of butter and mixing it with 1 and a quarter cups of confectioner's sugar. Then add 2 tablespoons of very strong coffee, 2 tablespoons of cocoa and 1 tablespoon of vanilla. The salt must be thoroughly washed from the butter, and it should be creamy. The entire cake may be covered with an icing made of confectioner's sugar mixed with a strong infusion of clear coffee.—*Mrs. G. J. Wiedeman.*

ICING AND FILLING

MILK FROSTING.

Melt in a saucepan 1 teaspoonful of butter; add 1 and one-half cups of sugar and half cupful of milk; stir gently until the sugar is melted, then boil without stirring for twelve minutes. Take from the fire and beat until thick, add flavoring and spread at once over the cake.—*Mrs. Edmund Wright.*

FROSTING.

Whites 2 eggs, 2 cups pulverized sugar, half cup cornstarch, beat all together until stiff and frost the cake while hot.—*Mrs. W. D. Deaton.*

MAPLE SUGAR FROSTING.

Two-thirds cupful of maple sugar, half cup of water, cook to a thick syrup, pour over the beaten white of 1 egg, beat until cool.—*Mrs. J. C. Bebb.*

FRENCH FROSTING.

Strain the juice of 1 lemon, add enough powdered sugar to make it stiff.—*Mrs. A. W. Bower.*

ALMOND FROSTING.

Blanch sweet almonds and when cold pound in a mortar until pulverized. Mix the whites of 3 eggs and three-quarters of a pint of powdered sugar. Flavor with vanilla and add the almonds.—*Mrs. Hugh Wagner.*

A DELICIOUS FROSTING.

Dissolve 2 squares of chocolate in one-half cup of hot coffee, adding powdered sugar till the proper consistency; flavor with vanilla.—*Mrs. M. B. Darrow.*

X BOILED ICING. X

Put 1 and one-half cups granulated sugar in granite kettle, pour over boiling water enough to moisten sugar thoroughly and boil without stirring or shaking until it threads from edge of spoon when one is carefully dipped in the syrup. Pour on to the well beaten whites of 2 eggs, beating until thick. Flavor to taste.—*Mrs. F. E. Wright.*

ORANGE ICING.

Take 2 tablespoons of orange juice and stir in powdered sugar until thick enough to spread.—*Mrs. Mattie Cupp.*

CHOCOLATE ICING.

One cup sugar, half cup milk, half cup grated chocolate, yolks 2 eggs, 1 teaspoon vanilla, cook until thick as jelly, stirring constantly. Spread between layers.—*Mrs. Geo. Wiedeman.*

CHOCOLATE ICING.

One ounce of Baker's chocolate melted over the tea kettle. Add a cup of sugar and 1 cup of sweet thick cream. Boil until thick over slow fire.—*Mrs. Mary Weydert.*

CARMEL ICING.

One and one-third cups of sugar, 1 cup of cream, 1 teaspoon butter. Let boil until thick enough to spread on the cake.—*Mrs. H. C. Brown.*

ICING.

Whites of 2 eggs beaten to a stiff froth, add 1 cup powdered sugar, 8 tablespoonfuls grated chocolate, 4 tablespoonfuls of sugar, and 2 of boiling water, boiled together until smooth; then add eggs and sugar, flavor with vanilla.—*Theresa Ille.*

ORANGE FILLING FOR CAKE.

Four oranges, cut and sprinkled with sugar, 1 tablespoon cornstarch, yolk of 1 egg, 1 cup sugar, and 1 cup boiling

water. Boil for three minutes, flavor with lemon extract, whip the white of the egg and add after it has cooled.—*Mrs. Geo. Cook.*

LEMON JELLY FILLING.

Grate the rind of 2 lemons and squeeze out the juice, 2 cups sugar, 2 eggs beaten separately, mix sugar and yolks, then add whites, then lemon, now pour on a cup of boiling water, stir into this a tablespoon flour rubbed smooth in half cup water, then a tablespoon melted butter. Boil till thick.—*Mrs. David Hilger.*

LEMON FILLING FOR CAKE.

One cup sugar, 1 egg, 1 tablespoon butter, 1 lemon, grated rind and juice. Boil until it thickens.—*Mrs. G. J. Wiedeman.*

CHOCOLATE FILLING.

Beat together the yolks of 2 eggs, one-half cup cream, one-half sugar, 2 sections of a cake of chocolate, put in sauce pan and boil until thick.—*Mrs. Brassey.*

CREAM FILLING FOR CAKE.

One scant pint milk, 1 cup sugar, let come to a boil and add 2 eggs—or better, 4 yolks—well beaten, 2 tablespoons cornstarch, dissolved in a little milk, butter size of egg. Cook very thick, flavor, when cool put between layers and frost the top.

NUT CREAM FILLING FOR LAYER CAKES.

One cup of milk, 1 of sugar, 1 of chopped nuts, 2 eggs, 3 spoons of flour, added last after custard has been cooked to boiling point.—*Mrs. W. W. White.*

CARAMEL FILLING.

One cup maple sugar, half cup of white sugar, half cup of cream, boil until it threads, stir until cool, add half teaspoonful of vanilla and spread on the cake.—*Mrs. J. C. Bebb.*

A FILLING FOR CAKE.

Chop together 1 cup English walnut meats, 9 figs, add half grated cocoanut and over all pour boiled icing.

FIG FILLING.

One pound figs, one-half cup sugar, 1 cup water. Chop the figs, then mix with water and sugar. Boil until soft, stirring once in a while so it will not burn.—*Mrs. Halsey R. Watson.*

COFFEE FILLING FOR CAKE.

Wash one-half cup butter free from salt, then add 2 cups of powdered sugar, 1 tablespoon dry cocoa, 1 tablespoon strong coffee. Beat butter and sugar until creamy, then add the other ingredients.—*Mrs. J. M. Vrooman.*

✓ FILLING FOR CREAM PUFFS. ✕

One-half pint of milk, add a pinch of salt, let boil, then beat 2 eggs, 2 teaspoonfuls cornstarch, one-half cup sugar, all together; add this to boiling milk and stir till well cooked. When cold add half cup of whipped cream and flavor to taste. When the puffs are cold make a slit in the side of each one and fill the hollow in the center with the cream.—*Mrs. A. Froembling.*

COOKIES AND DOUGHNUTS

SPICE DROP COOKIES.

Cream 1 cup of butter, add 2 cups of sugar, 1 and one-half cups of raisins, 1 cup of molasses, 2 well beaten eggs, and alternately 1 cup of sweet milk and 6 cups of flour sifted with 2 teaspoons of cinnamon, 1 teaspoon of soda and 1 teaspoon of cloves. Drop from spoon on a buttered tin and bake in moderate oven.—*Mrs. Walker J. Wells.*

X FRUIT DROP COOKIES. X

One cup sugar, 1 cup molasses, 1 cup butter, 1 cup sour milk, 2 teaspoons soda, 2 eggs, 4 cups flour, 2 cups chopped currants and raisins. Spices to taste. Drop from spoon and bake in a moderate oven.—*Mrs. Green.*

X ROCKS. X

Three-fourths cup of butter, pinch of salt, 1 and one-half cups of brown sugar, 3 eggs well beaten, 1 teaspoon of soda, 1 teaspoon of cinnamon, 1 pound of English walnuts (chopped, but not fine), 2 cups of raisins, 2 and one-half cups of flour (sifted), drop on greased tins and bake. These are excellent drop cakes and are called "Rocks" from their rough exterior. They are not hard.—*Mrs. W. W. White.*

X SOFT GINGER COOKIES. X

One cup of butter, 1 cup sugar, 1 cup sour milk, 1 cup of molasses, 3 heaping cups flour, 1 teaspoon cinnamon, 1 teaspoon ginger, half teaspoon cloves, 2 eggs, 1 and one-half teaspoons soda, little salt. Drop from spoon on buttered tins and bake in moderate oven.—*Mrs. P. Nihill.*

GINGER SNAPS.

One cup cooking molasses, two-thirds cup lard, fill cup with water (hot or cold), 1 large spoon sugar, a little salt, all kinds of spices (more ginger than others), 1 teaspoon soda stirred into molasses. Flour to handle, roll thin.—*Mrs. H. A. Moulton.*

X GINGER SNAPS. X

Two eggs and half cup sugar, half cup molasses, New Orleans, half cup butter or meat drippings, 1 teaspoonful each of soda and ginger, half teaspoonful cinnamon. Mix quite stiff and roll thin.—*Mrs. Taber.*

GINGER SNAPS.

One egg, 1 teacup darkest New Orleans molasses, three-quarters cup brown sugar, half cup butter and lard mixed, one-third cup sour milk, 2 small teaspoons ginger, large teaspoon cinnamon, 1 small teaspoon cloves, 1 and one-half teaspoons lemon extract, same of vanilla, 1 and one-half teaspoons soda mixed with milk, same amount mixed with flour. Flour enough to mix not too stiff.—*Mrs. Mattie Cupp.*

GINGER COOKIES.

Dissolve 1 teaspoon soda in 1 cup molasses. Fill a cup two-thirds full of lard and the rest with hot water. Stir this into the molasses, add 1 tablespoonful of sugar and 1 teaspoon of ginger. Spice to taste and use flour to make a soft dough.—*Mrs. W. E. Cort.*

GINGER COOKIES.

One cup sugar, 1 cup molasses, 1 cup butter, let boil. One tablespoon ginger, 1 tablespoon cinnamon, 1 tablespoon vinegar, 1 tablespoon soda, 1 egg, 1 tablespoon water.—*Mrs. Chas. Lehman.*

GINGER SNAPS.

One cup of brown sugar, 2 cups of N. O. molasses, 1 large cup shortening (lard will do) 2 teaspoonfuls soda, 2 of ginger,

and 3 pints of flour, more if needed to mix very hard. Let stand in loaf covered, twelve to twenty-four hours, then roll very thin, cut in small cookies and bake in quick oven.—*Mrs. Newell.*

GINGER COOKIES.

Mix thoroughly 2 eggs, salt, 2 cups sugar, 2 tablespoons ginger, scald 2 cups molasses, add 2 tablespoons soda dissolved. Pour this over the mixture while foaming, then add 2 tablespoons vinegar, and flour to make stiff stirred in lightly. Roll thin.—*Mrs. Corbly.*

OATMEAL COOKIES.

Two-thirds cup lard, 1 cup sugar, 4 tablespoons milk, 2 eggs, 2 scant cups rolled oats, 2 scant cups flour, 1 cup raisins, 1 teaspoon soda, one-half teaspoon nutmeg, one-half teaspoon salt, 1 scant teaspoon baking powder, nuts. Drop into pan and flatten with baking powder can.—*Mrs. Sidney L. Little.*

OATMEAL COOKIES.

One cup of sugar, 1 cup of butter and lard, 2 eggs, 6 tablespoons of sweet milk with 1 level teaspoon of soda dissolved in it, 1 teaspoon of cinnamon, a little nutmeg and any other spices if desired, and a little salt, one-half cup of chopped raisins or currants, and citron may also be added, 2 cups of oatmeal, 2 cups of flour. Drop with a teaspoon on a buttered pan and bake.—*Mrs. Lottie Maxwell.*

OATMEAL COOKIES.

One cup of sugar, 1 cup of butter and lard, 1 teaspoon of soda, 2 eggs, 2 cups of old-fashioned oatmeal, 2 cups of flour, 1 cup of chopped raisins.—*Miss Carrie Hogeland.*

X OATMEAL MACAROONS. X

One cup of sugar, 2 eggs, 1 cup of old-fashioned oatmeal, 2 tablespoons of melted butter, 1 teaspoon of baking powder.

2 teaspoons of almond extract, flour to make as stiff as can be stirred. Flour the hands slightly and make into little balls to bake.—*Mrs. J. C. Huntoon.*

BROWN FRUIT COOKIES.

Two cups brown sugar, half cup butter, 3 eggs, creamed, 1 teaspoon soda dissolved in 1 tablespoon warm water, 1 cup chopped raisins, 1 cup chopped walnuts, flour enough to thicken.—*Miss Mary Ladd.*

FRUIT AND NUT COOKIES.

Three-fourths cup butter, 1 and one-half cup brown sugar, 2 cups of chopped raisins, 1 cup of chopped nuts, 2 and one-half cups flour, 3 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, and a little salt.—*Mrs. Darrow.*

HAZELNUT COOKIES.

Use the whites of 4 eggs, well beaten. Add 1 pound of chopped hazelnuts and 1 pound of granulated sugar. Mix all together; form with tip of teaspoon, bake on a bread tin turned upside down, well greased. Bake in a moderate oven until a light brown.—*Mrs. John Ford.*

PEANUT COOKIES.

One and one-half cups of peanuts (chopped), 3 tablespoons of butter, 1 cup of sugar, 2 tablespoons of milk, 3 eggs, one-quarter teaspoon of soda, flour for soft dough.—*Mrs. W. W. White.*

HERMITS.

One and a half cups sugar, 1 cup butter, 3 eggs, half cup water, 1 cup chopped raisins, 1 teaspoon soda, half teaspoon each of all kinds of spice and flour enough to roll.—*Mrs. H. A. Moulton.*

✕ MARGUERITES. ✕

One cup chopped English walnuts, 1 cup powdered sugar, whites of 2 eggs. Beat whites to stiff froth, add sugar, beat

until very light. Add gradually the chopped nuts, spread on Saratoga flakes, place in oven until a light brown. English currants may be used instead of walnuts.—*Mrs. W. W. White.*

COCOANUT CARAMELS.

Two cups of grated cocoanut, 1 cup of sugar, 2 table-spoonfuls of flour, the whites of 3 eggs. Bake on buttered paper in quick oven.—*Madge Eldridge.*

HEART CAKES.

Make an angel cake mixture, baking it in an inch deep pan; when cool cut with heart form, cover with pink icing.—*Mrs. Brassey.*

NELLIE'S COOKIES.

Two-thirds cup of butter, one-half coffee cup sugar, 2 well beaten eggs, 2 tablespoons of baking powder, 2 teaspoons vanilla, mix with flour as soft as can be well rolled out.—*Mrs. C. Lehman.*

X SUGAR COOKIES. X

One egg, 1 cup sugar, half cup butter, not quite half cup sour cream, about half teaspoon soda, flavor with nutmeg. Mix soft.—*Mrs. Taber.*

SUGAR COOKIES.

Three eggs, 2 cups sugar, 1 cup butter, 1 teaspoon soda on which 3 tablespoons hot water have been poured, salt and flavor to suit taste. Mix soft and bake in a quick oven. These cookies are rich and will keep a long time—if hidden.—*Mrs. J. M. Vrooman.*

X FAVORITE COOKIES. X

One cup of butter, 1 and one-half cups sugar, half cup of sour milk, 1 level teaspoon of soda, 1 teaspoon of grated nutmeg, flour enough to make a soft dough, roll thin and bake quickly.—*Mrs. A. W. Stoddard.*

FAVORITE COOKIES.

Two eggs, 2 cups sugar, half cup butter, 1 cup sour cream, half teaspoon soda, flavoring to suit. Flour to make soft dough.—*Mrs. W. E. Cort.*

COOKIES WITHOUT EGGS.

Two and one-half cups dark brown sugar, 1 cup shortening, part butter and part lard; 1 nutmeg, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon baking powder in the flour. Put soda in milk; mix all together with flour enough to roll nicely.—*Mrs. George J. Wiedeman.*

CREAM COOKIES.

Three eggs, 2 and one-half cups sugar, 1 cup sweet cream, 1 cup butter, one-half teaspoon lemon flavoring, 2 teaspoons baking powder and flour enough to make a stiff dough. Roll out very thin and bake in a moderate oven.—*Helen Shiell.*

X PLAIN CREAM COOKIES. \

One scant cup of thick sour cream, 1 full cup of sugar, 2 eggs beaten very light, a pinch of salt, 1 small teaspoonful of soda, flour enough to mix stiff; season with lemon or nutmeg; bake in a quick oven.—*Miss Lucy Organ.*

SOUR CREAM JUMBLES.

One-half cup butter, 2 cups sugar, 4 beaten eggs, 1 cup sour cream, 1 even teaspoon soda, 4 cups flour or enough to make dough stiff enough to roll.—*Mrs. Geo. M. Stafford.*

JUMBLES.

Two cups sugar, 1 cup butter, 2 eggs, 1 cup sour cream, 1 teaspoon soda, or if you prefer, 1 cup sweet cream and 2 teaspoons baking powder. Flavor with nutmeg and lemon. Flour to roll out as soft as you can handle.—*Mrs. A. J. Stough*

MERINGUES.

Put into a pan 1 pound of granulated sugar with half a pint of water and place on the hot stove. Let boil five minutes. Dip a wooden stick similar to a pen-holder in cold water, then again into the boiling sugar and again into the water, lifting up the stick to feel the sugar that adheres. Should it not be sufficiently consistent to form into a ball, let boil a little longer. While the sugar is cooking, beat the whites of 5 eggs very firm; now pour in the syrup. When all is added, lay the pan into another vessel half filled with ice water. Mix gently for a few minutes longer, adding vanilla flavor. Butter and flour a pan and make any shape desired. Bake in a slow oven about fifteen minutes.—*Mrs. H. C. Brown.*

X CREAM PUFFS. X

One cup hot water, one-half cup butter; boil, while boiling stir in 1 cup dry sifted flour, stir till smooth and let cool, add 3 eggs not beaten, and stir five minutes. Drop tablespoonfuls on buttered tins and bake twenty-five minutes; makes 12 puffs. When cold make an incision in them and fill with whipped cream sweetened and flavored or the following filling: One and one-half cups sweet milk, one-half cup sugar, heaping tablespoon cornstarch, 1 egg. Cook until it thickens, then add butter size of walnut and flavoring. Fill when cool.—*Mrs. Geo. Wiedeman.*

DOUGHNUTS.

Two eggs, 1 cup sugar, 1 cup buttermilk, a little nutmeg, little ginger, a cooking spoon of melted lard, an even teaspoon of soda, flour to roll soft.—*Mrs. H. A. Moulton.*

X DOUGHNUTS. X

Two eggs, 1 cup sugar, 1 cup sour milk, 1 teaspoon of soda, 3 tablespoons of lard or butter, 1 quart of flour, salt and nutmeg.—*Mrs. Taber.*

DOUGHNUTS.

One quart of flour, 1 egg, one-half cup sugar, 1 cup sweet milk, 6 teaspoons butter, 1 heaping teaspoon baking powder, flavor with vanilla. Cut into cakes and fry in hot lard. Roll in sugar.—*Mrs. Flora Anderson.*

DOUGHNUTS.

Two cups sugar, 2 cups sweet milk, 2 tablespoons butter, 2 teaspoons baking powder, one-half teaspoon nutmeg and flour to stiffen.—*Mrs. Chas. Lehman.*

X WHITE RIBBON DOUGHNUTS X

(*Mrs. Willard, Mother of Frances E. Willard.*)

One and one-quarter pints of rich sweet milk, into which stir two-thirds cup of sugar, 6 tablespoonfuls of melted lard and 1 beaten egg. Flour to make a soft dough, into which has been mixed 4 teaspoonfuls of baking powder; flavor to taste. Fry in very hot lard.—*Mrs. A. W. Stoddard.*

DOUGHNUTS (*Mrs. Lincoln*).

Beat 1 egg and add 1 cup fine granulated sugar and beat till very light and white, add 1 cup of new milk without stirring, then sift 1 pint of pastry flour, to which has been added 3 level teaspoons baking powder, 1 level teaspoon salt and one-half nutmeg grated. Beat this thoroughly and add enough flour to make a firm but soft dough. Roll out one-half inch thick, cut into rings or twisted strips and fry in half lard and half suet or beef drippings.—*Mrs. A. W. Warr.*

DOUGHNUTS.

Two eggs, 1 cup sugar, 1 cup sour milk (buttermilk is best), level teaspoon of soda, spice to taste and flour to make a soft dough.—*Mrs. W. E. Cort.*

RAISED DOUGHNUTS.

One quart of light bread sponge, 1 cup of sugar, 2 eggs, scant half cup of butter, mix very soft, add a teaspoonful of

nutmeg and let rise. Mould again and roll out. Cut in any form you wish and spread on moulding board until quite light. Fry in moderate hot lard.—*Mrs. J. C. Bebb.*

DOUGHNUTS.

To 1 cup mashed potatoes add 3 well beaten eggs; 2 cups granulated sugar; a half cup rich milk or cream; 2 teaspoonfuls of baking powder; 1 and one-half teaspoonfuls of grated nutmeg, and flour to make a dough as soft as can be easily handled. Roll one-fourth inch thick and fry in hot fat. If preferred, roll in powdered sugar while warm.—*Frances M. Richards.*

MASHED POTATO DOUGHNUTS.

One cup mashed potato, put through ricer twice, 2 tablespoons melted butter, one-half cup milk. Add milk and butter and put through ricer twice again. Add 1 cup sugar, 2 well beaten eggs, pinch salt, nutmeg or flavoring, 3 cups flour, 2 and a half teaspoons baking powder. Fry in hot lard.—*Mrs. W. W. White.*

DOUGHNUTS.

One cup sweet cream, 1 cup sour milk, 1 cup sugar, 2 eggs, a pinch of salt and 2 teaspoons baking powder. Nutmeg. Mix soft.—*Mrs. Albert Gates.*

PICKLES, JELLIES AND PRESERVES

"Peter Piper picked a peck of pickled peppers."

CURRANT JAM.

Six pounds currants, 6 pounds white sugar, 3 oranges seeded and chopped fine, using peel and all, 3 pounds raisins seeded and cut in two. Cook twenty minutes.—*Mrs. F. E. Wright.*

PEACH BUTTER.

Peel and halve nice ripe fruit, put in kettle with enough water to cook soft. Remove from fire and press through colander. To every quart of fruit add 3 cups of sugar. Boil one hour and stir constantly to keep from scorching. Put in glass or stone jars. Cover with paraffine.—*Mrs. J. B. Rauch.*

PEACH BUTTER.

One pound each of peaches and sugar; cook peaches until they become soft, then add one-half of the sugar and boil half an hour; then add the remainder of the sugar and boil one hour and a half longer. Season with cloves.—*Mrs. W. M. Blackford.*

QUINCE PRESERVES.

Pare, core and quarter your fruit, then weigh it and allow an equal quantity of sugar. Take the parings and cores and put in a preserving kettle, cover with water and boil for half an hour; strain through a sieve and put the juice into the kettle and boil the quinces in it, a few at a time until tender; lift out as they are done and lay on a dish. If not enough liquid add more water, then put in sugar and boil ten minutes, then put in quinces and boil until they change color (about

one hour and a quarter on a slow fire). When the fruit is put in jars, lay a slice of lemon in each.—*Mrs. W. M. Blackford.*

CONSERVE.

Five pounds currants or plums, 5 pounds sugar, 2 pounds raisins, 4 oranges. Seed and chop raisins fine with rind of 1 orange. (I use my food chopper). Mix and cook twenty minutes. Much richer made from plums.—*Mrs. J. I. Corbly.*

CONSERVE.

One quart of rhubarb cut into inch pieces (unpeeled), 1 pint of red raspberries, 1 pint of red currants, 1 pound of raisins, 1 pound of English walnuts chopped coarsely, 2 oranges and 2 lemons cut up fine, 1 pound of sugar to each pound of fruit. Cook until thick as jelly. Put in jelly glasses and cover with paraffine. Very fine.—*Mrs. J. M. Vrooman.*

FRUIT CONSERVE.

One quart pie plant, 1 pint currants, 1 pint raspberries, 1 pound English walnuts, 2 oranges (juice and rind), 2 lemons (juice and rind), 1 pound seeded raisins, 6 and one-half pounds granulated sugar. Cook altogether until thick. Serve with roast meat.—*Mrs. Sidney L. Little.*

PIE PLANT CONSERVE.

Ten cups of pie plant, 12 cups of sugar, one-half pound almonds, blanched and chopped fine; 6 oranges, (squeeze juice and chop peel); cook until it slightly thickens, twenty to thirty minutes, then add the juice of 2 lemons.—*Mrs. Sidney L. Little.*

QUINCE HONEY.

Four quinces, 2 cups sugar, 2 quarts water. Grate the quinces, boil all together until thick as honey.—*Mrs. C. Lehman.*

PRESERVED CHERRIES.

Two and one-half boxes of cherries, 2 and one-half pounds of brown sugar, one-half pound seeded raisins. Remove the peel from 3 small oranges and after cutting the pulp into cubes, add it to the other ingredients. Cut as much of the white from the yellow rind as possible, then put the yellow part in cold water and bring to the boiling point. Repeat the process, but cook five minutes the second time. Add to the other ingredients and cook the whole slowly until a rich preserve is formed. Put while hot in jelly jars and cover with melted paraffine.—*Mrs. Sidney L. Little.*

CHIPPED PEARS.

Eight pounds of pears, pared and cored and cut into pieces a couple of inches long, add 8 pounds of white sugar, one-quarter pound ginger root cut in small pieces, 1 tumbler of water, 4 lemons; the peel cut in strips, and the strained juice added just before it is done. Cook three-quarters of an hour.—*Mrs. Mary A. Sloan.*

JELLIED APPLES.

Slice fresh sweet apples and put into a pudding dish with alternate layers of apples and sugar; add a very little water. Cover with a plate and put a weight on the plate. Bake in slow oven three hours. Serve cold with or without whipped cream.—*Mrs. Albert Gates.*

NUT MARMALADE.

Four pounds rhubarb, 6 pounds white sugar, 1 pound almonds, 4 lemons. Chop almonds and lemons fine and put all together. Do not peel rhubarb or blanch almonds. Add 1 cup water and boil 1 and one-quarter hours. Put in jelly glasses and cover with paraffine.—*Mrs. G. J. Wiedeman.*

ORANGE MARMALADE.

Rub 6 oranges and 6 lemons with rough towel; divide lengthwise into quarters, remove seeds and cut in thin slices.

Weigh fruit, add 3 pints cold water for each pound of fruit and let stand twenty-four hours. Boil until tender and let stand another twenty-four hours, weigh again and add sugar, allowing 1 and one-half pounds of sugar for every pound of fruit. Let boil briskly until it jellies.—*Mrs. C. Lehman.*

ORANGE MARMALADE.

Six oranges and 2 lemons put through meat grinder after removing the white part but saving the yellow rinds and grinding them with the pulp. Add three quarts of water and let stand over night. In the morning cook until tender, then add 3 quarts of sugar and cook till it jellies.—*Mrs. C. Lehman.*

PRESERVED GREEN TOMATOES.

Two bowls sliced green tomatoes, 2 bowls dark brown sugar, 2 lemons sliced. Cook two or three hours or until it jells.

RED RASPBERRY JAM.

Eight pounds berries, 8 pounds of sugar, 1 pint of currant juice, mash berries and put with juice and sugar and boil all of twenty minutes or until thick. This is very nice for tarts.—*Mrs. E. G. Worden.*

CITRON PRESERVES.

Peel and cut in inch pieces, boil in weak alum water until soft, drain off water, add 1 pound sugar to each pound of fruit. Dissolve sugar, when hot add fruit and simmer slowly for one hour, add 1 sliced lemon to each pound of fruit.—*Mrs. L. W. Reeder.*

PLUM TOMATO PRESERVES.

Seven pounds yellow tomatoes peeled, 7 pounds sugar and juice of 3 lemons, let stand together over night. Drain off syrup and boil it, skimming well; then put in tomatoes and boil twenty minutes gently. Take out the fruit with a skimmer and spread on dishes, boil down syrup till it thickens, adding

just before you take it from the fire, the juice of the lemons; put the fruit into a jar and fill up with hot syrup, when cold seal up. Three-fourths of an ounce of ginger root may be used instead of lemon.—*Mrs. C. Lehman.*

TO PRESERVE PEACHES.

Peaches for preserving may be ripe but not soft. Cut them in halves, take out the stones and pare them neatly; take as many pounds of white sugar as of fruit, put to each pound of sugar a teacup of water; stir it until it is dissolved, set it over a moderate fire and when it is boiling hot put in the peaches, let them boil gently until a pure, clear, uniform color; turn those at the bottom to the top carefully with a skimmer several times; when they are clear, take each half up with a spoon, and spread the halves on flat dishes to become cold; when all are done let the syrup boil until it is quite thick, pour it into a large pitcher, and let it set to cool and settle. When the peaches are cold, put them carefully into jars, and pour the syrup over them, leaving any sediment which has settled at the bottom, or strain the syrup. Some of the kernels from the peach stones may be put in with the peaches while boiling. Let them remain open one night, then cover.—*Mrs. J. H. Williard.*

CRAB APPLE JELLY.

Quarter apples and cover with water, cook until soft, drain through cheese cloth without squeezing. For every quart of juice use 1 quart of sugar. Cook juice twenty minutes, heat sugar in the oven. Then pour sugar into juice and cook five minutes longer. Bottle at once.—*Mrs. David Hilger.*

CRANBERRY JELLY.

One quart berries in sauce pan with 1 and one-half cups boiling water; cook slowly for twenty minutes, rub through a fine strainer, add 1 pint of sugar and boil about five minutes; pour into a wet mould. Extra fine.—*Mrs. Marion I. Burke.*

CRANBERRY JELLY OR SAUCE.

One quart of cranberries, 2 cups of sugar and 1 and one-half cups of boiling water. Boil until the berries are broken and mushy. May be strained or not as desired.—*Miss Anna Zenisek.*

CURRANT JELLY.

Mash currants, press out juice, use 1 pound granulated sugar to each pint of juice, place sugar in stone jar or some large vessel, not tin, let juice boil rapidly for five minutes, then pour over sugar and stir until dissolved, put into glasses and seal when cold. Do not have currants too ripe.—*Mrs. A. J. Stough.*

CURRANT JELLY.

For 2 gallons of currants put in a quart of water, let come to a scald, mash well, put in a cheese cloth bag to drain, but do not squeeze. For every quart of juice allow equal quantity of sugar. Boil the juice twenty minutes and put in sugar. Five minutes should be long enough to cook. By this time it should fall off spoon in drops.—*Miss Ellen H. Fergus.*

UNCOOKED CURRANT JELLY.

To 1 pint of currant juice from raw fruit add 1 pint granulated sugar, stir juice very slowly into sugar until sugar is dissolved, let stand twenty-four hours and it will be stiff jelly. Turn into glasses, cover with a thin covering and set in the sun for two or three days.—*Mrs. Frank E. Smith.*

BUFFALO BERRY JELLY.

Put just enough water on to cover the berries. Cover and let steam until thoroughly done, then squeeze through a jelly bag. Put on the stove with a cupful of sugar to each cupful of juice and boil until clear, skimming frequently. Boil until it jells or about twenty minutes. The length of time required depends on the ripeness of the berries.—*Mrs. Arthur W. Stoddard.*

TO MAKE CANDIED ORANGE PEEL.

Remove all the thick white skin from the inside of orange rind. Boil in water enough to cover until you can easily pierce with a fork; then add enough sugar to water to make a rich syrup and boil until they candy. A very nice way to make candied orange peel for mince meat.—*Mrs. R. Von Tobel.*

SPICED GOOSEBERRIES

Three quarts gooseberries, 4 and one-half pounds sugar, cook 1 and one-half hours, then add one-half pint vinegar, one-half tablespoon each cloves, allspice and cinnamon. Boil a few minutes longer if not thick enough.—*Mrs. Jack Waite.*

SPICED CURRANTS.

Five pounds currants, 4 pounds brown sugar, 2 tablespoons ground cloves, 2 tablespoons ground cinnamon, 1 pint vinegar. Boil two or more hours.

SPICED GOOSEBERRIES.

Six quarts of gooseberries, 9 pounds of sugar, 1 pint vinegar, 1 tablespoon each of cinnamon, cloves and allspice. Put berries into kettle with 1 cup of water and half the sugar, boil about one and one-half hours. When nearly done add remainder of sugar. Remove from fire and add vinegar and spices.—*Mrs. C. Lehman.*

SALTED CHERRIES.

Fill a quart jar with whole cherries, add one-fourth cup vinegar and 1 tablespoon salt. Fill the jar up with cold water and seal. These are nice to serve with meats and in the winter make nice salad with nuts, head lettuce and French dressing.—*Mrs. C. Lehman.*

SWEET PICKLES.

Weigh fruit and take as much sugar. Make syrup and cook fruit in it until tender. Put in jars with spices. To the

syrup add 1 pint of good vinegar for each gallon of fruit and boil down until right consistency and pour over fruit. By not cooking the spices the fruit will not turn dark.—*Mrs. T. L. White.*

SWEET PICKLES.

One gallon of fruit, 1 quart vinegar, 2 tablespoons whole cloves, bring all to a boil, then stand aside until next morning. Drain off the vinegar, add 1 and one-half cups sugar for every gallon of the fruit, bring to a boil and pour over the fruit and cover closely. Repeat this the following morning, cover closely for a few hours and cool thoroughly. If the pickle is to be made of watermelon rinds, first boil the rinds in water until a fork will go through them easily.—*Mrs. M. L. Watson.*

SWEET PICKLED PEACHES.

Seven pounds peaches, 1 quart vinegar, 3 pounds sugar, 2 ounces each of whole cloves, mace and stick of cinnamon, and 1 ounce allspice, pare enough peaches to fill 1 glass at a time and lay in an earthen dish, covering with a damp napkin to prevent discoloring, boil the vinegar, sugar and spices for ten minutes, add enough fruit to fill one jar, cooking until they begin to look transparent, being careful that they do not become soft. Place carefully in glass jars, pour boiling syrup over and seal at once.—*Mrs. Charles Williams.*

CRAB APPLE SWEET PICKLE.

Make syrup in proportion of 1 quart of vinegar to 3 pints of sugar, boil and skim, put fruit in, let come to a boil and remove to jars, covering with syrup, then seal. Use any spices you fancy—cloves and cinnamon will answer, though allspice may be added.—*Mrs. R. Von Tobel.*

CARROT SWEET PICKLES.

Pare the carrots and slice in quarters and boil tender. Bring to a boil 3 cups of sugar, 3 cups of vinegar, one-half cup of water; then add carrots and bring to a boil. Spice to

taste. I use whole cloves and stick cinnamon. Seal tight. The carrots should be covered with liquid and the cans overflowing.—*Miss Carrie Hogeland.*

WATERMELON SWEET PICKLES.

To the rind of a medium sized melon use 2 tablespoons of salt. Boil until tender. Press and drain thoroughly. Take 3 pounds white sugar, 1 quart of vinegar, 1 teaspoon cinnamon, 1 of cloves, tied in a bag, (both ground). Boil syrup fifteen minutes, then put in rind and boil until clear. More syrup is better.—*Mrs. A. W. Warr.*

WATERMELON SWEET PICKLES.

Pare the rind and cut up in small squares, then boil in weak ginger water until tender. Make a syrup of sugar and vinegar, 3 pints of sugar and 2 of vinegar (if the latter is very sharp add water before measuring), a little bag of cinnamon and cloves and pour over hot 3 successive mornings. Watermelon rinds may be used in the same way.—*Mrs. George J. Wiedeman.*

GREEN TOMATO SWEET PICKLES.

Eight pounds tomatoes, sliced thin. Place in a jar and cover with liquor made of 2 parts water and 1 part vinegar. Let stand over night. Drain in the morning. Then take 4 pounds brown sugar, 1 quart of vinegar, a little salt, and 1 teaspoonful each of cloves, cinnamon and mace. Bring to a boil and then add tomatoes. Let simmer for three hours. If there is too much syrup pour it off and boil down, and if after 3 or 4 days there is again too much, pour off and boil down again.—*Mrs. O. W. Kelly.*

PICKLED PEACHES.

Eight pounds of fruit (wipe off the "wool"), 4 pounds of best brown sugar, 1 quart of vinegar, 1 cup of mixed spices (whole), stick cinnamon, cassia buds, allspice and cloves, less of the latter than of the former. Tie spices in a bag, boil with

vinegar and sugar, skim well, add fruit, cook ten minutes, or till tender. Put fruit in stone jars, boil syrup five minutes longer, and pour over fruit. The next day pour off syrup and boil down again. Do this for 3 mornings. Keep bag of spices in syrup. If very ripe merely pour hot syrup over fruit for 3 successive mornings.—*Mrs. L. W. Reeder.*

CUCUMBER SWEET PICKLE.

Cut the cucumbers in strips, put in cold weak brine for twenty-four hours; to each 10 pounds of cucumbers put 3 pounds sugar and 1 quart vinegar, or more if necessary to cover the pickles; cook in vinegar until cucumbers can be pierced with a broom splint. Put ground cinnamon, cloves and allspice in thin muslin bags and boil them in water to extract the strength of the spices and then put bags and water into the vinegar. The spices will be stronger if boiled in water first.—*Mrs. E. G. Worden.*

RIPE YELLOW CUCUMBERS.

Peel and salt down twenty-four hours after having quartered and removed seed and all soft substances from the inside, then soak twelve hours in cold water, changing water 2 or 3 times. Then tie a clean cloth or sheet over a tub and allow the pickles to drain on this over night. Take equal parts vinegar and sugar, let come to a boil and cook pickles in this from eight to ten minutes until clear, and when putting in jars add about a dessert spoon of mustard seed to each jar. Will keep in open jars, but must be entirely covered with juice.—*Mrs. Arthur Froembling.*

CUCUMBER PICKLES.

Make a brine that will float an egg or a potato, and put the cucumbers in, leaving them 3 or 4 days. Then put them in fresh water for several days, until the salt is pretty well soaked out. Then take about a quart of vinegar (if sharp add water) and put in about a cup of sugar and about 1 California green

pepper. Put in the cucumbers sliced lengthwise once or twice (if large) and let them heat thoroughly. Put away in any convenient vessel.—*Mrs. Mary Weydert.*

CUCUMBER PICKLES.

Take cucumbers about the size of a finger, wash them well, put in fruit jars; to each quart take 1 tablespoon of salt, alum the size of a navy bean, 2 little red peppers, a little horseradish, 1 tablespoon each of black and white mustard seed, about a teaspoon of whole pepper, fill up with cold vinegar and screw up tight. These will keep for years.—*Mrs. John Ford.*

X FINE CUCUMBER PICKLES. X

To 1 gallon vinegar take 1 cup brown sugar, a scant cup of salt, and a scant cup ground mustard. Mix together. Then wash cucumbers (small ones) and put them in the cold mixture. These seem sharp with mustard when first made, but will not be after standing for some time.—*Mrs. F. E. Wright.*

CUCUMBER PICKLES IN OIL.

Twelve cucumbers (long and thin, not the largest ones) sliced very thin without peeling; a handful of salt, cover with water and let stand over night. Drain in the morning and add three-fourths cup white mustard seed, 2 tablespoons celery seed, 1 cup of olive oil and a pint of vinegar. Little onions sliced very thin make a great improvement, if onions are liked. *Mrs. Sidney L. Little.*

MUSTARD PICKLES.

One quart each, small onions, cauliflower, small cucumbers, sliced cucumbers and ripe ones. Use onions raw, cook the others in salt water until tender, drain thoroughly, then heat all together in a sauce made of 2 cups brown sugar, 2 quarts vinegar and 10 tablespoonfuls mustard.—*Mrs. Newell.*

MUSTARD PICKLES.

One quart each of small cucumbers, green tomatoes sliced, and small button onions, 1 large cauliflower divided into

flowerets, and 4 green peppers cut fine; make a brine of 4 quarts water and 1 pint salt. Pour over vegetables and let stand twenty-four hours. Heat just enough to scald and turn into colander to drain, mix one-half cup flour, 3 eggs well beaten, and 6 tablespoons ground mustard and 1 tablespoon turmeric with enough cold vinegar to make a smooth paste. Then add one cup sugar and sufficient vinegar to make 2 quarts in all. Boil until it thickens and is smooth, stirring constantly. Then add vegetables and cook until well heated through.—*Mrs. Chas. Williams.*

GREEN TOMATO PICKLES.

Slice 1 peck of green tomatoes thin and 6 onions, strew 1 cupful of salt over them and let them stand over night, then drain. Take 1 quart of vinegar, 2 quarts of water, boil pickles in the mixture ten minutes. Then drain again. Take 2 quarts of vinegar, 2 pounds of brown sugar and 2 even tablespoons of ground cloves, mustard and cinnamon, 1 teaspoonful of ginger, one-quarter teaspoonful of red pepper. Put all together and boil fifteen minutes.—*Mrs. C. W. Baylies.*

GREEN TOMATO PICKLES.

Wash 1 peck of green tomatoes, cut in 2 or 3 slices, according to size, put over them a small cup of salt, stir and let stand over night in a cool place, then rinse, drain and cover with vinegar, then add 1 tablespoon whole mustard seed, 1 tablespoon whole cloves, 1 tablespoon whole pepper, 1 tablespoon whole allspice, 1 tablespoon cinnamon bark, 1 small teaspoon cayenne, 4 large onions cut in thin slices if you like, 3 cups sugar, cook all together until the tomatoes are sufficiently soft to suit you.—*Mrs. N. M. Erickson.*

SPANISH PICKLE.

Two heads cauliflower, let stand in salt water over night, 1 peck green tomatoes, one-half peck onions, one-half dozen mango peppers, chop each separately, sprinkle salt over, place

in a sack and drain over night. In the morning chop twice the quantity of cabbage that you have of tomatoes, mix with above. Add one-half gallon cucumber pickles (boughten), (cut some round and some lengthwise), 10 cents worth white mustard seed, 5 cents worth celery seed, 1 teaspoonful of turmeric and one-half cup grated horseradish. Take vinegar (if very sour add water) enough to cover and sweeten to taste. Not heated. If liked add a little fresh celery cut in squares or diamonds.—*Mrs. P. M. Silloway.*

PICKLED ONIONS.

Peel the onions, which should be small white button onions. Let them stand in brine for four days, changing it twice. Heat more brine to a boil, throw in onions and boil three minutes. Throw them at once into cold water and leave them there for four hours. Pack into jars, interspersing with whole mace, white pepper corns and cloves. Fill up with scalding vinegar in which you have put a cupful of sugar for every gallon. Cork while hot. They will be ready for use in a month.—*Mrs. Ellen Romundstad.*

FRENCH PICKLES.

One peck green tomatoes chopped fine, 6 large onions also chopped, small cup salt stirred in. Let stand over night. In the morning drain water off. Add 2 quarts water, boil twenty minutes, then drain and add 2 quarts vinegar, 2 pounds sugar, one-half pound white mustard seed, 1 tablespoon each ground pepper, cinnamon, cloves and ginger. Boil twenty minutes.—*Mrs. Wyllys Hedges.*

PICKLED APPLES.

If one does not happen to have any pickled peaches for the Christmas dinner, try these: Boil together 1 and one-half pounds sugar, large half cup vinegar, tablespoon of whole cloves tied in bag with 3 sticks of cinnamon. When the syrup has cooked five minutes drop in some large fine apples, peeled,

cored and quartered, only enough to fill the surface of the syrup well. Cook until transparent, take out with skimmer, cook syrup till thick and pour over them. Better, after standing a few days.—*Mrs. Frank E. Wright.*

PEAR PICKLES.

Peel the pears and drop into cold water as they are peeled. To 7 pounds of fruit add 4 pounds sugar and 1 quart vinegar, boil sugar and vinegar together until it becomes a thick syrup, then put in the pears with 2 or 3 cloves stuck in each, let cook until they can be pierced with a silver fork. When done remove with a fork and pour the hot syrup over them.—*Mrs. Frank E. Smith.*

PICKLED SERVICE BERRIES.

One quart vinegar, 1 cup brown sugar, 1 teaspoon whole cloves, stick cinnamon, mix and let boil ten minutes, then add 2 quarts berries and let boil five minutes longer. When cool put in air tight jars.—*Mrs. Plum.*

MIXED PICKLES.

Six green peppers, slice with seeds taken out; 2 heads of cauliflower, 2 quarts of small onions (or large ones cut up), 2 gallons small cucumbers or large ones cut in pieces. Put all in salt brine over night; in the morning drain off, put in kettle with vinegar enough to cover well. Two ounces of ground mustard, 5 cents worth of turmeric powder with enough vinegar to make a paste, a half teacup white mustard seed, 1 teaspoon each of cloves and allspice, 1 and one-half pint sugar. Boil five minutes, no longer. Cauliflower should be boiled in salt and water until tender, before mixing with the others.—*Mrs. J. E. Lane.*

PICCALILLI.

One peck green tomatoes, (if the flavor of onions is desired take 8, but it is very nice without); 4 green peppers, slice all and put into layers, sprinkle on 1 cup salt, let stand over night; in the morning press dry through a sieve. Put

all in a porcelain kettle, cover with vinegar, add 1 cup of sugar, 1 tablespoon of each kind of spice put into a muslin bag, stew slowly about an hour or until tomatoes are as soft as desired.—*Mrs. J. E. Lane.*

PICKLELETTE.

Four large crisp cabbages chopped fine, 1 quart onions, 2 quarts vinegar, or enough to cover the cabbage, 2 pounds brown sugar, 2 tablespoons each ground mustard, black pepper, cinnamon, turmeric and celery seed, 1 tablespoon each allspice, mace, pulverized alum. Pack the cabbage and onions in alternate layers with a little salt between them. Let them stand until next day. Then scald the vinegar and sugar and spices together and pour over the cabbage and onion. Do this 3 mornings in succession. On the fourth put all over the fire and heat to a boil. Boil five minutes. When cold pack in small jars.—*Mrs. A. W. Warr.*

TOMATO CHOW CHOW.

Slice 12 large tomatoes and 4 large onions, sprinkle with salt and let stand twelve hours, drain and add 1 ounce stick cinnamon, 1 ounce whole cloves, a few red peppers, 2 ounces of mustard, 1 ounce ginger, 1 pound sugar, cover with vinegar and simmer until soft.—*Mrs. J. M. Campbell.*

CHILI SAUCE.

Peel 12 large ripe tomatoes, cut in small pieces, chop fine 2 large onions and 4 small green peppers, add 2 tablespoons salt, 4 tablespoons sugar, 3 cups vinegar, 1 and one-half teaspoons each of cloves and allspice, 2 teaspoons cinnamon. Stew gently four hours or until thick enough. Bottle tight.—*Mrs. M. A. Sloane.*

TOMATO CHOWDER.

Half bushel green tomatoes, 1 dozen onions, 1 dozen green peppers, chopped fine. Sprinkle over a pint of salt and let stand over night, pour off the brine and cover with good vinegar. Let cook one hour slowly, then drain and pack in jar.

Take 2 pounds brown sugar, 2 tablespoons of cinnamon, 1 of allspice, 1 each of cloves and pepper, 1 pint of grated horseradish. Mix these ingredients with vinegar, heat boiling hot and pour over the pickles. There should be enough of the liquor to moisten well, not to stand over. Put in a cool place, covered tightly. Best when a year old.—*Mrs. L. V. Beck.*

TOMATO CATSUP.

Four quarts ripe tomatoes (raw if possible) pressed through colander, 8 tablespoonfuls salt, 8 small onions chopped fine, 6 sweet red peppers (medium) chopped, 2 quarts vinegar (not so much vinegar if tomatoes are very watery), 6 tablespoonfuls mustard, 4 tablespoonfuls cloves, 2 tablespoonfuls black pepper, 1 pint brown sugar. Boiled until thick as you like it. This should be seasoned to suit the taste.—*Mrs. Jack Waite.*

COLD CATSUP.

One peck ripe tomatoes, sprinkle with salt and drain 2 hours, 3 heads of celery chopped fine, 2 onions, 2 peppers, 1 quart of good vinegar, one-half small teacup of salt, 1 ounce black mustard seed, 1 ounce white mustard seed, 1 ounce celery seed, 1 teaspoon of cloves, 1 of cinnamon, 1 of black pepper. Put in a jar and it is ready to use. It is not cooked.—*Mrs. O. E. Bennett.*

RELISH.

Chop enough green tomatoes and onions to make 2 quarts of each, then add 1 gallon of chopped cabbage, 1 pound of brown sugar, 2 tablespoons of white mustard seed, 2 of salt, 1 teaspoon of ground cloves, one-half ounce each of allspice, pepper and celery seed. Pour 2 quarts of vinegar over all and cook until cabbage seems quite tender.—*Mrs. M. I. Burke.*

MUSTARD.

Put 3 large teaspoons of mustard into a bowl and pour warm water to make a stiff paste and rub smooth. Add half a cup of vinegar, 1 tablespoon of sugar, a pinch of salt, and the

beaten yolks of 2 eggs. Cook on slow fire till it thickens, or set in bowl of hot water to cook, then add a piece of butter the size of an egg.—*Mrs. C. Lehman.*

CANNED FRUIT.

One quart of water and 1 pint of sugar, cook ten minutes, skimming well, put in the fruit and cook through. Can as usual.—*Mrs. David Hilger.*

CANNED PEACHES.

For each quart can put over fire 2 cups of water and 1 and one-half cups of sugar. Crack peach stones and add 4 or 5 kernels to syrup. Cook five minutes and add 8 or 9 peaches pared, halved and stoned. Boil gently until a fork will pierce them easily, no longer. Do not try to cook too many at a time.—*Mrs. Frank Wright.*

CANNED RASPBERRIES AND STRAWBERRIES.

Fill as full as possible the empty jars with raw fruit, set the jars in a pan of cold water, enough to cover the jar half way, put on the stove and let come to a boil. While waiting for this put syrup on, 1 cup sugar to 1 cup water for each jar, let boil clear. When water comes to a boil fill jars with syrup and put on covers (not too tight). Cover with water and let boil for half or three-fourths of an hour, then take out and screw covers on tight.—*Mrs. C. H. Williams.*

CANNED JUNE BERRIES FOR PIES.

Take equal quantity of June and gooseberries, for 6 quarts of fruit, take 2 quarts of water and 1 of sugar, boil ten minutes, put in the fruit and let boil ten minutes longer. Fill the bottles and seal at once.—*Miss Ellen H. Fergus.*

CANNED PEAS. *must come from white ones*

Same as string beans, except that they are put in cans raw.—*Mrs. George J. Wiedeman.*

CANNED BEETS.

Boil until done, then slip off the skins, add to fresh boiling water enough vinegar, sugar and salt to taste (not too sour). Put in beets and when thoroughly heated put in glass fruit cans, overflow with the liquid and seal tight. Beets just large enough to enter mouth of jar are the best. If larger cut in quarters. These may be served in winter heated or cold sliced.—*Mrs. F. E. Wright.*

CANNED SERVICE BERRIES.

Put them on the stove with enough water to cover them. Boil till done or until you can easily mash them between the fingers. Then add about 1 cup of sugar to a gallon. Have plenty of juice. Can as usual.—*Mrs. John Laux.*

CANNED STRING BEANS.

If necessary, wash and string the beans; break in pieces and boil for five minutes in salted water. Drain well and pack closely in glass sealing jars; fill up full, running over with the water they were boiled in, letting out the bubbles; seal almost tight. If sealed quite tight, the jars will break in the subsequent boiling. Rubbers must be on so that when done the only thing left to do is to tighten the tops. Tie a strip of cloth over the jar from the bottom to top to prevent breaking and also to lift out with. Now place them in a large boiler and cover over with water. Boil two hours. Remove one can at a time and seal at once without opening.—*Mrs. G. J. Wiedeman.*

CONFECTIONERY

"The fly that sips treacle is lost in the sweets."—*Gay*.

X COCOANUT BARS. X

One quart granulated sugar, one-half pint water and one-half teaspoon cream tartar boiled together without stirring until when dropped in cold water it will form a soft ball between the fingers. Take from fire and stir until it creams, add 2 cups cocoanut and stir well. Pour on greased paper and cut in bars when cool.—*Mrs. F. E. Wright*.

TAFFY.

Two cups sugar, one-third cup vinegar and fill the cup with water, a piece of butter size of hickory nut, boil until it snaps in cold water, pour into a pan to cool and before pulling add flavoring to taste. Lemon and vanilla both are very nice.—*Mrs. Geo. Wiedeman*.

X PEANUT CANDY. X

Put 3 cups granulated sugar on stove without any wetting and stir constantly until melted. Do not become discouraged when it forms into lumps the softness of a rock, but keep on stirring, when liquid stir in 1 large cup of coarsely chopped peanuts and 1 teaspoon lemon extract, and pour on buttered tins, mark into bars or squares as it cools. You will have to work quickly after it becomes liquid, as it hardens rapidly after the nuts are added. Fine.—*Miss Judith Waite*.

CHOCOLATE NOUGAT.

Cream one-quarter cup butter, add slowly 1 and one-half cups powdered sugar, then add 1 egg broken in mixture, mix 2 round teaspoons cream tartar and 1 of soda into 2 cups of

flour, add this alternately with two-thirds cup of milk; boil 3 squares Baker's chocolate, one-third cup of water and 3 tablespoons sugar until it thickens, then add one-third cup of milk, add this to first mixture, then add 1 cup almonds blanched and shredded, bake in thin sheets, put together with boiled frosting.—*Mrs. A. W. Bower.*

CHOCOLATE DROPS.

Two cups granulated sugar, one-half cup water, cream tartar size of large pea, boil exactly five minutes after it begins to boil freely, without stirring. Pour out into a dish to cool, when quite cool work it on the sides of the dish with a spoon to a creamy texture, flavor with vanilla, then roll up into balls and when they get hard dip into the chocolate and lay on brown paper to cool. Grate not quite one-half cake of Baker's chocolate and put into a vessel that will fit into the teakettle. When dissolved dip the balls into it, using 2 hat pins to hold them. Will make about 50 balls.—*Mrs. M. A. Sloane.*

CHOCOLATE CARAMELS (Mrs. Rorer.)

Put in a granite saucepan a quarter of a pound of grated unsweetened chocolate, 4 ounces of butter, 1 pound of brown sugar, a gill of molasses, a gill of cream and a teaspoon of vanilla sugar. Stir the whole over the fire until thoroughly mixed, then boil slightly until it cracks or hardens when dropped into ice water. Turn into greased shallow pans to cool. When nearly cold, grease a sharp knife with olive oil and mark the caramels into squares, cutting part way through the mixture. When cold break apart, wrap in waxed paper and put in tin boxes to keep.—*Mrs. A. W. Warr.*

CREAM PEPPERMINT DROPS.

One large cup granulated sugar, 4 tablespoons hot water, boil for three minutes after it begins to boil, without stirring, while it is boiling mix 4 tablespoons powdered sugar with 4 or 5 drops oil of peppermint. Put this in the boiling sugar and stir off the fire until it creams. Drop on cold platter—marble is better.—*Bess.*

LEMON DROPS.

Upon half a pound of finely powdered sugar pour just enough lemon juice to dissolve it and boil to the consistency of thick syrup. Drop this on plates and put in a warm place to harden.—*Madge Eldridge.*

BUTTER SCOTCH.

One cup of butter, 1 cup of molasses, 1 cup of sugar and a pinch of soda. Try by wetting the finger in water, then plunging it into the candy and again into the water.—*Madge Eldridge.*

DIVINITY CREAM (5 Pounds.)

Six cups sugar, 1 pint syrup, 1 and one-half pints cream, 1 tablespoon glucose. Mix well, cook until it makes firm ball in water. Stir constantly while boiling, also when removed from stove until creamy and thick, then add 2 pounds nuts chopped fine.—*Mrs. Weldon.*

CHOCOLATE FUDGE.

Three cups granulated sugar, one-half cup butter, 1 cup cream or rich milk, one-fourth cake of chocolate, beat butter and sugar together, add chocolate grated, then the cream or milk. Mix thoroughly and boil about fifteen minutes, stirring constantly. Try by stirring a spoonful in a saucer; if it sugars it is done. Remove from stove and beat rapidly 3 or 4 minutes. Pour into well buttered tins and cut into squares while warm.—*Mrs. Taber.*

WALNUT FUDGE.

Put 2 cups of sugar, two-thirds of a cup of milk, butter the size of an egg and 1 square of grated chocolate into a skillet. When it has boiled about ten minutes keep trying in a little cold water. If done it will gather into a rather soft ball. Take from the stove and add 1 to 2 cups of chopped walnut meats, according to taste. Then beat until thick and pour into buttered tins about one-half inch deep, cool and cut into squares.—*Miss Judith Waite.*

FUDGE.

Two cupfuls of light brown sugar, 1 cupful of granulated sugar, 1 cupful of boiling water, one-sixth of a cake of chocolate and a lump of butter the size of a walnut. Boil until it forms a firm ball in cold water, then add 1 teaspoon of vanilla and two-thirds of a pound of walnut kernels chopped. Beat rapidly until it nearly sugars and pour on a buttered platter and mark in squares.—*Mrs. A. H. Van Iderstine.*

ORANGE FUDGE.

Two cups brown sugar, 1 cup white sugar, 1 cup milk, butter the size of an egg, boil all together until nearly done; add the peel of 3 oranges that have been previously boiled until tender and cut into shreds; cook until done, take from fire, stir and put in pan to cool.—*Norma Rauch.*

CHOCOLATE FUDGE.

Three cups light brown sugar, 2 cups white sugar, 1 and one-half cups rich milk, butter one-half the size of an egg. Mix thoroughly before placing on stove. When it has been boiling several minutes add 2 and one-half squares of Baker's chocolate grated. Test by dropping in cold water. When barely stiff enough to be moulded in the fingers, add 1 and one-half teaspoons of flavoring, remove from the stove, and beat until it begins to harden. Pour quickly into a large buttered pan, and allow it to stand some time before cutting.—*Miss Cross.*

PANOCHÉ.

Made the same as fudge, omitting the chocolate.—*Miss Cross.*

PANOCHÉ.

Two cups of brown sugar, 1 cup white sugar, 1 cup sweet milk, 1 good sized piece of butter. Cook until it gets fairly hard when tried in cold water. Stir constantly so as not to burn milk. Take off stove and add 1 cup chopped walnuts,

3 tablespoonfuls of ground chocolate and 1 teaspoonful of vanilla. Stir until it commences to sugar. Pour out in shallow tins and cut in squares.—*Miss Mary Ladd.*

MAPLE CREAMS.

One pint of maple syrup, 1 cup of light brown sugar, butter the size of a hickory nut. Boil to a soft ball, take off fire and stir till it begins to cream. Drop on buttered paper. If it does not run in a thin wafer, set on the stove in a pan of boiling water until it is soft. If too stiff, add a few drops of hot water.—*Jennie A. Fulton.*

MINTS.

A part of the fondant may be colored and flavored with wintergreen or peppermint. Put this in a small granite basin and set it in a pan of boiling water on the stove. Stir until soft enough to drop in thin wafers on buttered paper. If it seems too stiff to drop easily, a few drops of hot water may be added.—*Jennie A. Fulton.*

BACHELOR BUTTONS.

Two cups sugar, 4 eggs, 1 cup butter, 2 cups cocoanut, 1 and one-half teaspoons baking powder, 2 tablespoons milk. Mix butter, sugar, eggs and milk together, then add the baking powder to enough flour to make very stiff. Add cocoanut last. Drop from teaspoon and bake in a moderate oven.—*Helen Shiell.*

SEAFOAM CANDY.

Two cups C sugar, one-half cup hot water, boil until it hairs, pour over the beaten white of an egg, beat for fifteen minutes, flavor and drop on buttered paper.—*Mrs. J. C. Bebb.*

PEANUT NOUGAT.

One pound of sugar, one-half pint of water, as much cream of tartar as can be held on the point of a knife; stir until sugar is dissolved. Wipe the sides of the pan and allow the syrup

to boil until it begins to turn a light straw color, then pour it over the peanuts. One pound of sugar should be enough to cover one-half pound of shelled peanuts.—*Mrs. Chas. McDonald.*

COCOANUT KISSES.

Whites of 2 eggs beaten until stiff, three-fourths cup of granulated sugar, 1 tablespoon cornstarch. Put this in a double boiler until just luke warm, stiffen with cocoanut, Vanilla or lemon. Bake on buttered paper.—*Miss Mary Ladd.*

CHOCOLATE KISSES.

One pound of sugar, 2 ounces of chocolate pounded together and finely sifted. Mix with the whites of eggs well beaten to a froth. Drop on buttered paper and bake slowly.—*Madge Eldridge.*

BUCKEYE KISSES.

Beat whites of 4 eggs to a froth. Stir into them one-half pound of pulverized sugar, flavor with lemon or rose. Continue to beat until very light. Drop one-half size of egg a little more than an inch apart on well buttered paper. Place on inverted bread pan and bake in moderate oven, taking out as soon as they look yellowish. If they run, they are not sufficiently beaten.—*Mrs. R. Von Tobel.*

PENNSYLVANIA KISSES.

One cup pulverized sugar, 2 teaspoonfuls flour, 2 cups nuts (shell-bark hickory nuts are preferable, a nut rather free from oil is best) whites of 2 eggs. Mix whites, sugar and nuts together and add flour. Do not beat the whites separately. Drop on buttered tins, floured, in sizes of small shell-barks. Bake in a moderately hot oven long enough to set the white of egg.—*Miss Gertrude Yerkes.*

ORANGE STRAWS.

Boil thick skins of orange peel until you can easily pierce with fork, then drain and when cool cut with scissors

into strips about 3 inches long and one-fourth inch wide. Then boil in syrup made of 1 cup sugar and 5 teaspoons of water until they candy.—*Mrs. R. Von Tobel.*

CARAMELED NUTS.

Boil a cup of sugar and one-fourth cup of water to the hard crack degree; do not stir after sugar is dissolved. Wipe down the grains of sugar thrown up in cooking. When cooked enough add a few drops of lemon juice. Have ready pecan nuts, English walnuts or blanched almonds. Drop the nuts one at a time into the cooked sugar. Coat the nut and lift out on paraffine paper. It is necessary to work very quickly. Reheat the sugar when needed. When it becomes too thick add a few drops of water and cook again to correct degree.—*Mrs. J. H. Williard.*

FONDANT.

Three cups of granulated sugar, hot water or milk enough to dissolve it. Place over a quick fire and stir until it begins to boil. Take off stove and with a wet cloth wipe off all the grains of sugar that may be on the side of the pan. Set back on the stove and stir no more. Cook to a "soft ball." (When cooled in water it is very soft when rolled in the fingers). Remove from fire, pour into a large bowl and cool until you can put your finger to the bottom of the bowl without the least discomfort. Beat with a wooden spoon till it becomes a white creamy mass. Cover with a damp cloth and set away until the next day. This can be colored and flavored to suit the fancy. It can be made into walnut creams, date creams, etc. Cocoanut may be worked into it, then made in balls and rolled in the cocoanut.—*Jennie Fulton.*

STUFFED DATES.

Remove the pits from dates. Make a filling by mixing any kind of chopped nuts (several kinds if you wish) and chopped raisins; moistened with a little jelly. Fill the cavity in the dates, press together and roll in granulated sugar.—*Mrs. W. D. Symmes.*

BEVERAGES

"Drink, pretty creature, drink."—*Wordsworth*.

X COFFEE. X

Rinse coffee pot with boiling water, put in pot 1 heaping tablespoon coffee for each cup and 1 for the pot, add to this one-half egg and cold water enough to well moisten. Mix well and pour on freshly boiling water. Let boil, stir and set where it will keep hot, but not boil, for twenty minutes.—*Mrs. P. Flynn*.

X CHOCOLATE. X

Put 1 square of Baker's chocolate scraped fine and 4 tablespoons sugar in small sauce pan, add 2 tablespoons hot water and cook until smooth, stirring constantly. Now add to this 1 pint of boiling water and 1 teaspoon corn starch moistened in a little cold water. Boil five minutes and just before serving add 1 pint of hot milk. Put whipped cream on top of each cup after pouring.—*Mrs. M. A. Sloane*

CHOCOLATE (Vienna Style)

Use 4 ounces of Baker's vanilla chocolate, 1 quart of milk, 3 tablespoons of hot water and 1 tablespoon sugar. Cut the chocolate in fine bits. Put the milk on the stove in a double boiler, and when heated to boiling point put the chocolate, sugar and water in a granite ware pan and stir over a hot fire until smooth and glossy. Stir this mixture into the hot milk, and beat well with a whisk. Put a tablespoon of whipped cream in each cup and fill up with chocolate. The plain chocolate may be used instead of vanilla, but in that case use a teaspoonful of vanilla extract and 3 generous tablespoonfuls

of sugar, instead of 1. This will keep nicely in the double boiler an hour, but better to serve at once.—*Miss Ellen H. Fergus.*

FRUIT PUNCH.

Dissolve 5 cups of sugar in 1 quart of boiling water. Strain and cool. Squeeze the juice of 9 lemons and 6 oranges and 1 pint of strawberries through a jelly bag. Add syrup and set away until ready to serve. Then add 3 each of oranges, bananas and peaches cut in small pieces, and 4 and one-half quarts of water. Place a good sized piece of ice in punch bowl, pour over the punch. Let stand fifteen minutes and serve.—*Mrs. L. V. Beck.*

FRUIT PUNCH.

Put 1 pint of water and 1 pound of sugar and the chopped yellow rind of a lemon on to boil. Boil five minutes, strain and while hot slice into it 2 bananas, add 1 grated pineapple and a quarter of a pound of stoned cherries. When ready to serve add the juice of 6 lemons, put a square block of ice in a bowl, pour over it 2 quarts of Appolinaris, add the fruit mixture and at the last moment a dozen sliced strawberries and mix all together.—*Mrs. A. W. Warr.*

RASPBERRY VINEGAR.

Pour 1 quart of good vinegar over 3 quarts of ripe berries in an earthen vessel, let it stand twenty-four hours, then strain and pour this liquid over 3 quarts of fresh berries, let it stand another twenty-four hours, strain again and add 1 pint of white sugar to each pint of juice and boil twenty minutes. Bottle when cold. When it is to be drank add 1 part raspberry vinegar to 4 parts ice water.—*Mrs. M. L. Watson.*

PINEAPPLE LEMONADE.

Make a syrup by boiling together 2 cups of water and 1 of sugar ten minutes. Add 1 cup grated pineapple and juice of 3 lemons. Cool and strain and add ice water.—*Mrs. A. W. Taber.*

GRAPE JUICE.

Take a basket of grapes; remove from stems. Put in pan and cover with water an inch over the grapes. Boil until soft enough to squeeze. To each quart of juice add 8 lumps of cut-loaf sugar. Heat well and bottle while hot. Seal with sealing wax.—*Mrs. Wyllys A. Hedges.*

CURRANT SHRUB.

Boil 1 pint of strained currant juice and 1 pint of granulated sugar in an enameled saucepan for six minutes. Remove from the stove and stir constantly until quite cool. When cold, bottle or can it and keep in a cool dark closet or cellar. Two teaspoons of the shrub in a glass of iced water makes a very refreshing drink on a hot day.—*Mrs. Arthur Froembling.*

FOR THE CHAFING DISH

CREAMED VEAL.

For 1 pound of veal. Boil till tender on stove. Chop rather fine and place in chafing dish. Flavor with salt, pepper and allspice or celery salt, to taste. Pour over it one-half pint milk. Make a roux of 1 teaspoonful flour mixed in a tablespoon of melted butter. Stir this into the boiling milk until it creams. Serve on toast garnished with parsley, or as a dish by itself with saratoga chips.—*Mrs. Albert Pfaus.*

X WELSH RAREBIT. X

Grate one-quarter of pound cheese, put it into a double boiler, with 4 tablespoons of cream, beat 1 egg until light, add 1 teaspoon of mixed mustard, 1 saltspoon salt and a dash of cayenne pepper. Mix well, add to cheese, when melted, cook two minutes, but do not allow to curdle, then pour on hot squares of buttered toast and serve.—*Mrs. Edmund Wright.*

DREAM CAKES.

Slice bread as for sandwiches, trimming off all crusts; spread as many slices as desired number of sandwiches may be, with a thin layer of cream cheese, sprinkle each with a very little cayenne pepper and mustard. Cover each with a plain slice of bread and fry in hot butter after fryer is well heated. This is more properly a chafing dish recipe, as they must be served very hot.—*Mrs. J. M. Vrooman.*

CHICKEN WIGGLE.

Make a rich drawn butter gravy in chafing dish. Mix with it 2 cups of picked up chicken and 1 cup of small French peas, salt and a pinch of cayenne. Serve on squares of buttered toast.—*Mrs. Sidney L. Little.*

MISCELLANEOUS

"He has eaten me out of house and home."—*Shakespeare*.

SALTED ALMONDS.

Cover 1 pound of shelled Jordan almonds with boiling water. Let stand a few minutes to loosen the skins, pour cold water over them to cool them and then slip off the skins. Let stand ten minutes in ice cold water to make them crisp and then throw them, after drying in a cloth, into deep boiling lard (fresh) or what is still better, pure olive oil, take almonds out with a skimmer when they are a delicate brown. Drain in colander and sprinkle dry salt over them. If they are inclined to be greasy, fold them in a clean cloth to absorb the grease.—*Mrs. A. W. Warr*.

SALTED PEANUTS.

Shell and remove brown skin, put in baking pan and pour over them about 2 tablespoons olive oil. Bake until slightly brown, stirring occasionally, when done dust lightly with fine salt.

CHEESE CRACKERS.

Butter large round milk crackers and put on buttered paper in dripping pan. Put on each grated cheese to thickness of 1 inch, and 1 tablespoon cream. Set in slow oven and let remain until the crackers have absorbed the cheese and they are a light brown. Nice to serve with lettuce for lunch.—*Mrs. C. H. Baylies*.

CHEESE CRACKERS.

Butter soda crackers, lay on a thin slice of cheese and toast in the oven a few minutes. Serve with any salad, especially lettuce.—*Matilda Christopherson*.

CHEESE STRAWS.

Cut 2 tablespoons butter into 1 cup flour and add three-quarters cup grated cheese, one-half teaspoon salt, one-half teaspoon baking powder and a very little cayenne pepper. Moisten with milk and mix soft. Roll out one-quarter inch thick and cut into rings size of half dollar and straws 4 inches long and one-quarter inch wide. Bake ten minutes and roll in salt while hot. Put 3 or 4 straws in each ring and serve cold with salad.—*Mrs. Chas. Williams.*

FRUIT PUNCH.

Into each sherbet or punch glass put 3 or 4 strawberries sliced, squeeze over them the juice of a large orange, add a few thin slices of banana and a little pineapple, or any canned fruit that will blend, as peaches, apricots or cherries. At serving time add a tablespoon of powdered sugar and 2 tablespoons of chipped ice. This is to be served as a first course at dinner.—*Mrs. George J. Wiedeman.*

DIET FOR THE SICK

Surroundings and the circumstances under which food is taken often have much to do with the comfort of the sick one; the odor of cooking and the noise of the preparation should be kept as far from the sick room as possible. Do not ask the invalid each time beforehand what she would like to eat, but serve what you know is wholesome and nourishing in a dainty and tempting manner; it is often the unexpected which pleases most. There are times when the invalid may seem too ill to notice details, when, perhaps, she is only too ill to speak of them. A fastidious or nervous person may have the desire for food completely destroyed by a little too much, or a suspicion of grease on the broth. Untasted food, dishes that have been used, cups or glasses, ought not to be left standing about the sick room. Never serve milk, eggs, butter or fish if there is the least suspicion of their absolute freshness.

In order to have all food served to an invalid as tempting as possible, the linen, china, glass and silver should be the very nicest and prettiest in the house. A bright, fresh flower laid on the folded napkin; the chop or piece of steak ornamented with parsley; the hot food served very hot, and the cold articles very cold—will do much in pleasing the delicate, sensitive taste of an invalid.

Have all cups and saucers hot when used for toast, tea, coffee, etc. Hot-water plates are very convenient, but when they cannot be procured, put the food you wish to keep hot over a bowl of boiling water, and cover the plate with a hot saucer, fold a napkin around the baked potato, and, though you carry your tray from the basement to the top of the house, it will reach the sick-room nice and hot. Never fill a bowl so full that it will spill its contents over into the saucer or on the linen. Have all fruit cold, especially oranges and grapes.

BEEF TEA MADE QUICKLY.

One-half pound raw meat cut in small pieces. Put on pan and stir over fire until seared all over. Then put in fruit press and squeeze out all juice. Add little salt.—*Mrs. F. E. Wright.*

BEEF TEA.

Broth made of beef is a very agreeable form of liquid diet, but it is less nutritious than when made from chicken or mutton. Cut up a pound of beef from the round into pieces the size of dice. Put into a covered jar, with 2 pints of cold water and a pinch or two of salt. Let the beef soak in the water, stirring occasionally, for two hours; then put it on the range, and heat it gradually until the red color disappears. Be very careful that it does not reach the boiling point. Skim off all grease, and serve hot with a little very brown toast.

BEEF TEA WITH OATMEAL.

This forms a very nutritious gruel. Take 2 tablespoonfuls of cooked oatmeal and 2 of cold water, and mix them thoroughly; then add 1 pint of good beef tea which has been brought to the boiling-point. Boil together for five minutes and strain through a fine sieve.

INDIAN-MEAL GRUEL.

Indian meal is very digestible and nutritious. To 1 pint of water add one-half teaspoonful of salt, 6 tablespoonfuls of milk, 1 tablespoonful of Indian meal mixed smooth in a little cold water, then add 1 quart of boiling water and boil four hours. When ready to serve add 1 cup of hot milk.

ARROWROOT GRUEL.

Let 1 pint of milk just come to a boil; mix 1 teaspoonful of arrowroot smooth in a little cold milk, and then stir it into the boiling milk; add a pinch of salt. Cook slowly for ten minutes longer.

BARLEY WATER.

Boil 2 ounces of pearl barley in 1 and one-half pints of water for one-half hour in a covered vessel. Strain, and sweeten with a little sugar and flavor with lemon juice. Serve very cold.

TOAST WATER.

Boil 1 quart of water, and pour it on 2 large slices of bread which have been well dried and toasted very brown. Let it stand until cold. Flavor if required.

BOILED LEMONADE.

Take the juice of 1 large lemon, and strain it into a jar; add about one-third of the rind cut very thin and 4 or 5 pieces of lump sugar. Pour over this 1 pint of boiling water, and let it stand for 2 hours covered closely. Strain and serve cold.

EGG LEMONADE.

This is a very pleasant way of serving the raw white of an egg to an invalid. To the white of 1 egg add 1 tablespoonful of powdered sugar, juice of 1 lemon, and 1 glass of water. Beat thoroughly, and serve nice and cold.

X EGGNOG. X

One egg beaten separately, 1 teaspoonful of white sugar, 1 tablespoonful of sherry or brandy, one-half glass of milk, ice. Place the beaten yolk of the egg in a glass, add the sugar, a little of the milk, and 4 or 5 small pieces of ice; beat the mixture well together, add the brandy and the rest of the milk and the beaten white of the egg, with the exception of 1 teaspoonful with which to ornament the top. This should make a glassful. Serve cold, and have a spoon with which to eat it.

MILK PUNCH.

To 1 glass of milk add 1 or 2 tablespoonfuls of brandy, 2 teaspoonfuls of sugar; shake well, or beat with an egg-beater. Serve cold.

TAMARIND WHEY.

Tamarind whey is made by stirring 2 tablespoonfuls of tamarinds into 1 pint of boiling milk; boil fifteen minutes, and strain. Serve cold.

FLAXSEED TEA.

To one-half cup of flaxseed add 1 quart of boiling water. Boil one-half hour, and let it stand twenty minutes on the back of the range. Strain, sweeten to taste, and add a little lemon juice.

TOAST.

Toast is a digestible form of food for the invalid either dry or buttered. Milk-toast is also a very nutritious combination. Invalids will often take milk in the form of milk-toast who would be unwilling to take it in any other way.

DRY TOAST.

Baker's bread is always best for toast. The slices should be cut very even, and about one-half inch thick. Place it in the oven for a few minutes, then toast over a bright, clear fire until nice and brown on both sides; be sure that it is evenly browned. Remove the crusts so as to have the slices shapely, cut them triangular, diamond shape, or in long, narrow strips.

BUTTERED TOAST.

Toast the bread in the same way as for dry toast; spread it as soon as toasted, with a little butter. Never let large pieces of butter soak into the toast.

MILK-TOAST.

For 1 slice of toast heat three-fourths of a cup of milk to the boiling point, add a little salt and a small piece of butter. Thicken the milk with one-half teaspoonful of corn-starch; stir well, and boil for five minutes. Place the toast in a hot dish, and pour the milk over it. Serve hot.

PANADA.

Toast 6 milk-crackers; butter, and sprinkle a little salt over each one, and place them in a soup-plate. Pour carefully at one side of the dish as much as it will hold of hot water. When the crackers are soaked through place another plate over the crackers, and by tipping the two plates together pour off all the water. Slip the crackers on to a hot plate, and pour over them a little sweet cream; set in the oven for a moment, and serve.

VEAL BROTH.

To 1 pound of knuckle of veal add 1 pint of water, a little salt; boil slowly for two hours but do not reduce the quantity of the broth; strain, cool, and skim off fat. This may be thickened, and its nutritive value increased by adding a little barley or rice.

OYSTER BROTH.

Oysters or clams when fresh, eaten raw or properly cooked, are an excellent food for invalids. To 1 pint of white stock add 1 cupful of oysters; bring to a boil, season with a little pepper and salt, and serve with hot crackers. This is very nice for those who object to milk.

SCRAPED BEEF.

Scraped beef is often recommended for invalids suffering from chronic gastritis, typhoid convalescents, and others. It is best when made from tender beefsteak broiled for a few minutes over a bright, clear fire. Rare roast-beef or mutton chop may also be used. Scrape with the edge of a spoon until the space scraped has no meat on the surface but only the white fibre; cut this off with a sharp knife, exposing another fresh surface. The pulp may be passed through a sieve, although this is not absolutely necessary. Season it and spread it on thin slices of bread and butter; or it may be made into little cakes and browned slightly.

MUTTON BROTH.

. Mutton broth is very wholesome and suitable for the invalid; it is often given in typhoid and other fevers. Take 1 pound of mutton from the neck, wash thoroughly, add 1 pint of cold water and a little salt, and 1 teaspoonful of barley. Boil slowly for two hours, or until the meat is ready to fall from the bones. Strain out all the meat, etc., cool and skin off the fat.

CHICKEN BROTH.

This is a nutritious form of liquid diet. It is best when made from an old fowl. Wash and clean thoroughly, dissect joints, and chop all into small pieces. Put it on the range in cold water, 1 quart to a pound of fowl; let it heat slowly, then boil gently until the meat is ready to fall from the bones; strain, skim and add rice; boil once more for half an hour. Season to taste and serve hot with toasted or hot crackers.

OYSTER BROTH WITH MILK.

Put equal quantities of oyster juice and milk on the range in separate vessels; when the juice comes to a boil, skim and slightly thicken, then pour in the milk boiling hot, and add the oysters one by one. Let them remain on the range until the edges ruffle.

OATMEAL GRUEL.

Oatmeal when properly prepared is very nutritious. For most people, however, especially those with delicate digestive powers, oatmeal should be so thoroughly cooked that while hot it can be easily poured, and on cooling it should form a soft jelly. Oatmeal gruel is prepared by taking 2 large tablespoonfuls of well-cooked oatmeal, adding 1 cupful of boiling water with a little salt, slowly stirring all the time, then adding 1 cupful of good, rich milk. Let all boil for ten minutes, and strain through a fine wire sieve. If you have no cooked oatmeal put one-half cup raw oatmeal into a double boiler, with 2 cupfuls of boiling water, and cook for three hours.

ALLOWANCE OF SUPPLIES FOR AN ENTERTAINMENT

In inviting guests it is safe to calculate that out of one hundred and fifty, but two-thirds of the number will be present. Allow 1 quart of oysters to every 3 persons present, 5 chickens (or what is better, a 10 pound turkey, boiled) and 15 heads of celery are enough for chicken salad for 50 guests. One hundred and thirty sandwiches for a hundred people and 6 to 10 quarts of lemon jelly for each hundred. For a company of 20, allow 3 chickens for salad, a gallon of ice cream and 4 dozen rolls.

One can of deviled crab will serve about 7. One can of shrimp, with celery, 5, no more; 1 and three-quarter pounds of almonds, about 30. For cream for coffee allow about 1 and one-half quarts for 30 persons, and 1 pound of coffee, which will make 5 or 6 quarts, for 25 persons.

In purchasing beef for beef essence or tea for an invalid, have it cut from the top of the round or middle of the rump, as these contain the most and best flavored juice.

Don't use an egg until it has been laid ten hours, as the white does not become set until then and can not be beaten stiff. Eggs for poaching or boiling are best when thirty-six hours old.

HELPS AND HINTS

"I would help others out of a fellow-feeling."—*Burton.*

The following recipe is unsurpassed for chapped hands: Glycerine, tincture of benzoin and rose water. The druggist will understand the proportions to use.

To peel peaches or tomatoes, dip them in boiling water, using a wire basket if you have one.

Add one-half level teaspoonful of cream of tartar to boiled icing before spreading on cake. Beat in well.

Put half a teaspoon cornstarch in your saltshakers with the salt to absorb the moisture and you will consider the knowledge of this fact alone worth the price of this book.

Use a small paint brush for greasing your waffle iron.

Salt and water and alcohol make a good gargle for sore throat.

To remove ink from the fingers rub the spot with the sulphur end of a match well moistened.

Sprinkle suet with flour before chopping.

Bind edge of juicy pies with an inch wide strip of muslin dipped in cold water.

If apples are cored before they are pared they are not so apt to break.

Clear up as you work, and save time and fatigue.

Plaster of paris and mucilage mixed to a paste will cement ornaments that do not often need washing.

Wrap a piece of woolen blanket around the bowl in which your bread dough is rising and it will keep the temperature even.

To improve the flavor of a cup of chocolate or cocoa sprinkle powdered cinnamon over the top before serving.

Add a few drops of vinegar to the water in which eggs are poached. They will set more quickly.

Put a new iron dish cloth in the bottom of an iron kettle to keep meat from burning (or a wire tea stand).

Common cooking molasses will remove grass stains from garments.

A few bits of bread tied up in a thin cloth and put into the kettle with vegetables, such as turnips, cabbage, etc., while boiling, will prevent the disagreeable odor.

For scalded hand, break an egg and place the unbeaten white on cotton and wrap the hand in it.

To keep a small amount of butter solid in hot weather place the butter on a plate and cover with a clean red flower pot. Cover the pot with a towel wet in cold water.

A dish of charcoal in a cupboard or refrigerator will keep it sweet in summer.

Heat the knife before cutting new bread and it will prevent crumbling.

There is nothing better for burns than New Orleans molasses. Immerse the part in it if possible and leave it in until the burn is drawn out. If the part can not be immersed, then wrap with cotton batting and put plenty of molasses on.

The quickest and easiest way to chop vegetables or apples is in a pan, using a baking powder can for a chopper.

TO KEEP EGGS..

Put bran in oven till perfectly dry. Put a little fresh lard in the palm of the hand and rub each egg all over with it. Then pack in layers in little kegs or wooden boxes, first a layer of bran, then a layer of eggs, little end down and avoid letting them touch each other. So on till box is filled, having bran last. Keep covered and in a cool place.—*Mrs. Jane Ketcham.*

In case of sickness you may replenish the fire without disturbing a sleeping or nervous patient. Put a couple of shovels full of coal in several thicknesses of paper. Gather the corners together and carefully lay on the fire.

Put vegetables for soup through the food chopper—it is quicker and easier than slicing.

Try putting a thimble on the end of the rod when you run it through the hem of your sash curtains.

To remove iron-rust: Stir salt into lemon juice, thoroughly wet stain and put in sun. May require two applications.

When preparing celery for the table, dry and pulverize the unbleached stalks, leaves and the roots for seasoning soups, etc. I think you will like it better than celery salt.

Save your left-over sweet pickle vinegar and use it in your mince meat.

One level teaspoon of soda and 2 of cream tartar equal 2 rounded teaspoons of baking powder.

To remove grass stains, grease in lard, let lie over night and next morning wash out easily in luke warm water and soap. Goods with sticky fly paper on, sponge with wood alcohol. Also if not bad, take heavy manilla brown paper and a warm iron.

Make a three cornered pad from several thicknesses of old blanket or table padding, cover with a man's old pocket handkerchief, (which can be easily removed and washed), sew a loop of tape to one corner, and hang it to ironing board. This will be found convenient to slip under the embroidered monograms on table linen or any bit of hand embroidery on garments, and they look so much better when ironed over a heavy pad.

We prepare for fire in this way: Take twenty pounds of nitrate of ammonia, place in twenty gallons of salt water, dissolve the salt and then it is ready to bottle in thin glass bottles holding a quart. They must be well corked and sealed. They are fine hand grenades. They should be thrown in the edge of the fire with force enough to break the bottle, and let the gases escape to put the fire out.

Never re-heat mushrooms or dishes containing them, as after they have become cold they are apt to develop injurious properties and become a dangerous food; therefore, consume what mushrooms you cook at once, or throw them away.

A little salt and vinegar mixed together is splendid for cleansing the inside of water bottles, etc.

If citron becomes too hard to cut let it stand a few minutes in boiling water, then wipe dry with a cloth.

There is nothing nicer to keep a cook stove clean than old newspapers. A stove blackened once a week and then rubbed each morning with newspapers will look clean and bright all the week.

Use soda, a small quantity in sour cream or milk, and then use baking powder in the flour and there will be no trouble in having one's cooking spoiled with too much soda.

To remove paint from window glass, wet the glass and lay a coin flat upon it and rub around. This will remove all specks of paint. Care should be taken to use a smooth coin, otherwise the glass may be scratched.

To remove paint from cloth, wet with kerosene oil or rub lard on the spot before washing.

Instead of rolling dry bread for crumbs grind it in your meat chopper and save work.

Also use it for grating horseradish and save tears.

Butter slightly the edge of the cream pitcher to prevent the cream from dripping on the tablecloth.

If you prefer to bake your paste first for lemon pies, fill it with a soft mass of tissue paper and see how nicely it will keep its shape. Remove paper when nearly baked. Or, better still, bake the crust on the outside of the tin after being well pricked with a fork.

Pull up in the fall a big bunch of parsley, wash carefully and hang back of stove until leaves are dry and you will have parsley for soups and sauces all winter.

If you happen to burn your cake, rub off the burned part with a coarse grater.

KEROSENE OIL.

A few drops added to the boiled starch will make ironing easier.

Dip the fingers in the oil and rub the throat to give relief from sore throat.

Saturate a cloth in the oil and rub the rollers to clean a clothes wringer quickly.

A few drops added to the water with which windows are to be washed, will save time and labor.

To keep sinks and wash basins clean, wet a small cloth in kerosene and rub over, then wash with soap and water. This also applies to bath tubs, or zinc covered tables.

Use gasoline in the following manner to clean goods: Put boiling water into a large pan, set the basin containing the gasoline into this and by warming the gasoline it will be much more agreeable to use and will clean better. If possible dip the article to be cleaned into the gasoline as if washing with water, using soap in connection for soiled spots, otherwise moisten a cloth with it and rub the spots, but in this case do not pour it out of the bottle, as it evaporates very quickly. It is best to work out of doors, for it cannot be used near an open fire or light without danger of an explosion. When a ring remains around a spot cleaned with gasoline, it can be removed by steaming same over teakettle.

Before placing a dish on the fire rub it with lard or grease so that the soot will wash off easily.

If your Oxford shoes slip up and down at the heel, glue a piece of velvet in the heel of the shoe, about two inches by three and a half, and you will discover no more holes in your hose from the slipping shoe wear.

Rub the inside of ticks which are used for feathers with beeswax and they cannot work out.

To quickly remove ink stains from any fabric, place the stain over steam and apply salt and lemon juice. The stain, whether old or new, will be removed almost immediately.

When stitching thin silks, chiffon, muslin, or any other material which easily puckers in the stitching, place a strip of heavy paper under the seam and you will have a perfectly smooth seam. The needle cuts the paper, so that it readily pulls away from the stitching.

To remove blood from cloth, make a paste of starch with cold water, apply and place in the sun and when dry it will rub off. If there is any particle of color left, repeat.

If jelly to be used on cakes or tarts is first beaten it will spread much easier.

To gather on a sewing machine, loosen the tension and lengthen the stitch. Then stitch, and you can then draw the upper thread and adjust the gathers as needed.

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